



Tin Foil Dinners



For each tin foil dinner:

2 T butter
¼ lb. ground hamburger
Lawry's Seasoning Salt
salt and pepper
1 russet potato
10 baby carrots, sliced on the diagonal
¼ large sweet onion

On large piece of tin foil, put one tablespoon butter in the center. Flatten ¼ lb. ground hamburger and place on butter, handling meat as little as possible. Sprinkle Lawry's Seasoning and salt and pepper on meat. Wash and finely slice 1 potato on top of meat. Layer sliced carrots on top of potatoes. Top with chunks of sweet onion and another tablespoon butter. Place piece of tin foil on top and seal sides. Wrap again in tin foil, sealing all edges. Cook for 45 minutes over white ashes of campfire, turning every 7-8 minutes. (If ashes are extremely hot, flip more often and check to see if tin foil dinner is done sooner.) Or grill on low for 45 minutes, turning every 7-8 minutes. Or cook in oven at 375 for 1 1/2 hours.