



## Tin Foil Dinners



For each tin foil dinner:

- 2 T butter, divided
- ¼ lb. ground hamburger
- McCormick Grill Mates Montreal Steak Seasoning
- 1 large Yukon gold potato, washed and sliced thin
- 2 carrots, peeled and sliced
- ¼ large sweet onion, chopped
- Sea salt
- Fresh ground pepper

On large piece of heavy duty tin foil, place 1 tablespoon butter in the center. Flatten ¼ lb. ground hamburger and place on butter, handling meat as little as possible. Sprinkle steak seasoning on meat. Layer potatoes, carrots, and onions on meat. Top with remaining tablespoon of butter. Generously salt and pepper. Bring opposite foil edges together and fold twice until secured. Fold both ends of foil towards center of packet to create a sealed square packet. Double up tin foil if cooking over fire or grilling. To cook over fire: place on white ashes for 45 minutes, flipping every 7-8 minutes. (If ashes are extremely hot, flip more often and check to see if tin foil dinner is done sooner.) To grill: place on grill over medium-low heat for 45 minutes, flipping every 7-8 minutes. To bake in oven: place packets on baking sheet in preheated 375°F oven for 1 hour 30 minutes or until vegetables are fork tender.