

Hobo Packets

Fun, Easy, and Delicious – Tin-Foil Camping Meals



How it's done:

The “Classic” **Hobo Hamburger Tin-foil Dinner** was a Boy Scout creation that was just; some hamburger, onion slices, sliced potatoes and carrots, and a little salt & pepper, wrapped into a pack using a **double layer of heavy-duty tin-foil**.



Boy Scout Hobo Packet – Serves 1

- 1/3 lb hamburger (use lean hamburger, at least 85/15, 93/7 is better and patty or lump works best – but it can also be crumbled)
- 2 – 3 thick onion slices – per taste
- 1 cup potato slices – approx. 1/4" thick, about 1 med. potato
- 1 whole carrot – sliced approx. 1/4" thick
- 1 tsp. Worcestershire sauce – more or less to taste
- Salt & pepper – generous, but to taste
- 1 tbsp. butter or margarine

Start with a layer of onions, then the hamburger, followed by the sliced potatoes, and then the sliced carrots. Add the Worcestershire sauce, and top with salt & pepper, (seasoned to taste), and butter.

Cooking Tips

- Generally, these meals don't use specific recipes; you just decide what you want to include – and toss it all together, with your favorite seasonings
- Be generous with the seasonings; salt & pepper, garlic, Worcestershire sauce, etc.

- Seal foil packs with foil folds – not just “crunched” closed – to keep the juices sealed in.
- **Don’t try to *make-do* with regular foil – use Heavy-Duty foil**
- Set foil packs in mature coals – not flaming coals (they will burn contents before they get done) *Foil packs can even be covered with coals, if they have a lot of food in them
- Foil dinners *do not* need to be turned over- even though many cooks tell you to. Just rotate the pack about half way through cooking time to avoid hot spots.

Do you prefer chicken, or fish? They all cook up well! Add your favorite vegetables and seasonings and create your own custom campfire meal.

The only limit to creating a Hobo Packet is... your imagination!



Lemon Chicken & Potatoes – Serves 4

- 4 Chicken breasts, boneless skinless
- 16 oz Baby red potatoes
- 1 Lemon, Zest of
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- 2 tbsp Parsley, fresh leaves
- 1/4 tsp Rosemary, dried
- 1/2 tsp Thyme
- 1 tbsp Dijon Mustard
- Salt & Pepper to taste
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- 1 tbsp Dijon Mustard
- 3 tbsp Olive Oil
- Salt & Pepper to taste



Teriyaki Honey Salmon – Serves 4

- 4 (6 oz) skinless salmon fillets
- 4 cups Broccoli florets
- 1 1/2 cups Carrots
- 3 cloves Garlic
- 1 tbsp Ginger, minced
- 2 Green onions, chopped
- 2 1/2 tbsp Olive oil
- 1 1/2 tbsp Rice vinegar
- 1/4 cup Honey
- 1 tsp Sesame oil

Fire pits with either wood or charcoal coals will be ready for your use at the Quartzite campout☺