

Hobo Meal Foil Packets

Hobo Meal Foil Packets use lean ground beef and tender vegetables to make individual or group meals.

Total time to prepare this meal: 1 hour

Prep Time: 15 minutes

Cook Time: 45 minutes

Serves 4 people (1, 2 or 4 packets)

Ingredients

- 1 pound of ground beef (recommend the 80/20 ground chuck)
- Seasoning options
 - McCormick Montreal Steak Seasoning or
 - McCormick Hamburger Seasoning or
 - 1 package dry onion soup mix
 - 1 teaspoon garlic powder or ground garlic
- 4 small potatoes peeled and sliced
- 2 cups of chopped carrots or baby carrots
- 1 onion, sliced
- 2 tablespoons olive oil
- salt & pepper to taste

Instructions

1. Build a charcoal fire (15 minutes ahead of time) or Preheat oven to 375°F.
2. Form the beef into four thin ¼ lb. patties and set aside. You can mix the seasoning in before dividing into patties or let each person season to taste.
3. Slice onions, carrots, and potatoes and place in separate bowls or mix together.
4. Lay a ¼ lb. beef patty in the center of an 18" x 12" piece of heavy-duty aluminum foil that you sprayed with non-stick spray.
5. Place ¼ of the vegetable mixture (or add the ones you want) on top of the beef patty and season to taste.
6. Add ½ table spoon of olive oil carefully to the top.
7. To make your Hobo Meal Packet and seal it well;
 - a. Fold the long sides to the top and roll them down tight.
 - b. Roll ends up tight.
8. Place your packet beef side down on the bed of coals or on a large baking sheet for the oven. (Beef side down is important to make sure the ground beef is cooked properly)
9. Bake 35-45 minutes or until potatoes and carrots are tender. Foil packs can also be grilled at medium heat for about the same time.
10. Open packet carefully, both foil and steam can burn you. Also, make sure the ground beef has reached 160°F.
11. Serve in the packets with plate underneath. Enjoy!

Extra Notes

This is a great activity for families or groups because each person can add the stuff that they want to their packet and season it to their taste. Writing names on the packets with a Sharpie helps.

If you choose to make this in a larger packet you can adjust the size of the foil, but still use separate thin patties, because it is necessary in order to cook the ground beef properly.