

Camp Side Stew

Ingredients

- 1 - 2 onions or many green onions
- 1 lb. Ground red meat (I prefer ground beef)
- Salt & pepper
- 2 - 3 potatoes
- 1 - 2 carrots

Directions

Of the 1 lb. Of meat get a handful (approx. 1/4 to 1/3 lb.) Put it on a sheet of aluminum foil (approx. 14 in long)

Lightly salt it and pepper it.

Add chopped potatoes thin slices of carrot to both sides of the meat pepper it add onion chopped up wrap it all up in the aluminum foil (making sure it is sealed good)

Note: wrapped just the one time will work if you are oven baking it. (350 degrees for 35-45 minutes) but at campsite wrap one more time in aluminum foil and toss into the campfires edge. moving it every once in a while to cook all the way through. about 30- 60 minutes depending on fire size and size of meal.