

Fireside Stew

Ingredients

- A potato or two
- One onion to share or save until later or several small onions
- A fistful of ground meat 1/2-3/4 lb. Depending on your fist (beef, buffalo or a good red meat)
- A carrot or 2 (depending on how many you are making)
- Salt and pepper

Directions

Take the meat and put it on a sheet of aluminum big enough to wrap the meat and the rest of this (14-15 inch long) add a small amount of salt and pepper
Chop of a potato into small bite size pieces, add to meat the amount you want to eat

Chop up a cleaned carrot (small slices) add the amount you want to eat to meat
Add small amount of pepper, chop up or thin slice a onion add the amount you want to eat, add one more small amount of pepper if you want (optional)

Wrap all this up in the aluminum foil, Wrap with one more piece of aluminum foil, put in camp fire (make sure you can get it out easy in 30-45 minutes)

Let cool 10-15 minutes, Check meat to make sure it is done!!! Be careful not to bust the foil open! Liquids inside are VERY HOT and runny if it is EAT! Enjoy

Note: this can also be made in a oven 350-400 degrees for 30-45 minutes.
Always check to see if meat is cooked. The smaller the amount of meat the quicker it cooks Veggies cook easy (hint if potatoes are soft it SHOULD be done)