



HAMBURGER FOIL PACK

Prep Time 20 minutes

Cook Time 20–25 minutes

Total Time 45 minutes

Ingredients

Foil sheets

Seasoning

Potatoes

Carrots

Celery stalks

Onions

Butter

Hamburger Patties

Instructions

1. Start charcoal 20 minutes before you are ready to cook.
2. Thinly cut carrots, potatoes, and onions; cut celery into 1-inch pieces and set aside.
3. Place a layer of potatoes in the center of each aluminum foil, then add a layer of carrots on top of the potatoes. Add the hamburger patty on top of the potatoes and carrots, then add a layer of onions on top of the hamburger patty. Lightly season.
4. Add a portion of butter.
5. Gather the corners of the foil up and scrunch together to seal each pocket.
6. Cook for 20–25 minutes. Carefully unwrap one pocket keeping face away as steam escaping will be hot. Poke carrots and potatoes with a fork to check for doneness. Once vegetables are done the meat should be cooked through as well.