

## Hamburger Foil Pack option 2

**Prep Time** 20 minutes

**Cook Time** 45 minutes

**Total Time** 1 hour 5 minutes

### Servings

10 servings

### Ingredients

10 Foil sheet 18x12

1 cup oil

Salt and pepper

Garlic powder

5 potatoes

5 carrots

1 celery stalk

10 hamburger patties

2 onions

## Instructions

1. Preheat grill to 350
2. Cut carrots and celery into 1-inch pieces and potatoes into 1-2 inch pieces, and thinly slice onions
3. Place hamburger patties in the center of each piece of lightly oil aluminum foil. Surround each patty with pieces of carrots, potatoes, celery, and onions. Season with salt, pepper, and garlic powder.
4. Add 1 teaspoon of oil.
5. Gather the corners of the foil up and scrunch together to seal each pocket.
6. Bake at 350 for 40-60 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.
7. You can check with a meat thermometer. Meat should read 140 degrees or more.