

Our State eats

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Fireside Foil Supper

Yield: 8 packets.

FOR THE SEASONING:

- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons salt
- 1 teaspoon black pepper

FOR THE PACKETS:

Heavy-duty foil

- 1 small head cabbage, leaves separated
- 2 pounds lean ground beef (90/10)
- 1 sweet onion, cut into ½-inch slices
- 5 carrots, peeled and sliced
- 3 to 5 medium Yukon gold potatoes, peeled and sliced ½-inch thick

Prepare campfire or grill to high heat. Coals should be white. Cut 8 pieces of foil, approximately 18 inches square. Combine seasoning ingredients and set aside.

With the shiny side of the foil squares facing upward, layer a cabbage leaf, 4 ounces of ground beef, 1 to 2 slices of onion, 4 to 6 slices of carrots, and 2 to 3 slices of potatoes on each square. Sprinkle seasoning evenly over ingredients. Bring each end of the foil square to the center and twist tightly to form a packet.

Place foil packets around outer edge of coals or on grate of grill. Rotate packets every 5 minutes, cooking a total of 20 minutes. Use caution when opening packets to allow for steam release.



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