

FOIL

MEALS

PIGS IN THE BLANKET .

Utensils needed:

Aluminum foil
Tongs
Gloves

Ingredients needed for 8 persons:

Pre-cooked franks . 2 pounds
Canned biscuits . . 2 10-ounce cans
Condiments (see Suggestions)

Instructions for preparing:

1. Cut at least 16 pieces of aluminum foil about 12 inches by 16 inches and fold each piece in half into 8-inch by 12-inch pieces. (Cut a piece of foil for each frank-biscuit combination you have over 16, too.)
2. Open one can of biscuits. (Open second can when this one is finished.)
3. Take one biscuit and one frank and roll the biscuit around the frank. Actually, you will probably do more stretching than rolling, but you should end up with most of the frank, except for the ends, covered.
4. Seal the frank in the aluminum foil. See Chapter 5 for instructions. Read carefully. Fix all franks and biscuits in the same way.
5. Place all sealed franks on the bed of hot coals.
6. Turn every 3 or 4 minutes. Do not break the foil when you turn.
7. Check one in 10 minutes to determine if the fire is too hot. Check again in another 5 minutes. They should be done now.

Time required:

It will take about 30 minutes to prepare these.

Suggestions:

Use the medium size franks. There should be around 10 franks to the package. Instead of buying by the pound, you might figure on 2 or 2-1/2 franks per person.

There are 10 biscuits in each can. Instead of using canned biscuits, you can make your own biscuit dough.

This makes a good luncheon dish. Might be served with potato chips, tomatoes, or other picnic items. Good with catsup, mustard, or pickle relish.

CUBED STEAK DINNER

(In aluminum foil)

Utensils needed:

Aluminum foil
Paring knife (2 if available)
4-quart kettle
Can opener
Tongs
Gloves

Ingredients needed for 8 persons:

Potatoes 8 medium
Onions 8 small
Peas 2 17-ounce cans
Shortening
Cubed steaks . . . 8 servings
Salt and pepper

Instructions for preparing:

1. Cut 8 pieces of aluminum foil about 12 inches by 32 inches and fold in half so that you have pieces 12 inches by 16 inches.
2. Peel potatoes and put in kettle of cold water until needed.
3. Remove outer layer from onions. Cut off ends.
4. Open peas and drain liquid.
5. Now do the following by mass production (or each person can do his own):
 - a. Spread aluminum foil on flat surface.
 - b. Put about 1/2 teaspoon of shortening in center of each piece of foil.
 - c. Place one cube steak on each dab of shortening.
 - d. Put about 1/4 can of peas on each cube steak.
 - e. Slice one potato on top of peas.
 - f. Slice one onion on top of potatoes.
 - g. Sprinkle lightly with salt and pepper.
6. Seal aluminum foil. See Chapter 5 for instructions. Read carefully.
7. Place on coals. Turn every 5 minutes. These should be ready to serve in 30 to 40 minutes. Check each one as you take it off coals. Potatoes and onions should be tender. Be careful. Contents of packages are hot!

Time required:

This dinner should be ready to serve in about 40 to 50 minutes from the time you start to prepare it.

Suggestions:

You can substitute various vegetables. Use carrots, fresh string beans, etc., depending upon the tastes of the group and availability of vegetables. You can also substitute various meats -- lamb chops, hamburger, etc.

Source: This dinner was suggested by Bill Kelly of Pulaski, Virginia.

HAMBURGER DINNER
(In aluminum foil)

Utensils needed:

Aluminum foil
Paring knife (2 if available)
4-quart kettle
Tongs
Gloves

Ingredients needed for 8 persons:

Potatoes 8 medium
Carrots 8 small
Onions 8 medium
Ground beef 2 to 2-1/2 pounds
Salt and pepper

Instructions for preparing:

1. Cut 8 pieces of aluminum foil about 12 inches by 30 inches minimum, and fold each piece in half to make 12 inches by 15 inches.
2. Peel potatoes and put in kettle of cold water to hold. (If you have a parer, this will be easier to use than a paring knife.)
3. Scrape skins off carrots. (Hold paring knife at right angle to surface and rub down carrot.) Place in kettle with potatoes.
4. Remove the outer layer and ends from the onions.
5. Divide beef into 8 equal parts. The easiest way to do this is to divide the beef in half; then divide each half again in half; now divide each of the four pieces in half once more.
6. Now do the following by mass production (or each can fix his own):
 - a. Spread aluminum foil on a flat surface (protect from blowing).
 - b. Take each portion of hamburger, pat into a flat cake about 1/2 to 3/4 inches thick, and place on the center of the aluminum foil.
 - c. Take one potato and slice into thin slices right on top of each hamburger cake.
 - d. Do the same with the carrots and then the onions.
 - e. Sprinkle lightly with salt and pepper.
7. Seal the aluminum foil. See Chapter 5 for sealing instructions.
8. Put the aluminum foil package on hot coals. Turn package every 5 minutes.
9. Check one package in 15 to 20 minutes at the most. Vegetables should be soft, and meat should be brown. If not done, reseal. You can reseal if you are careful when you open the package. Check each package as you take it off the fire. Remember the contents of these packages are hot!

Time required:

Dinner should be ready to serve in about 30 minutes after you start.

Suggestions:

Try different vegetables with this, using fresh or canned vegetables.

Try a cheeseburger sometime. Take a serving of hamburger and divide it in half. Press each half into a thin patty. On one patty place a piece of cheese and put the other patty on top of this with the cheese completely covered by the meat. Now seal in a piece of aluminum foil.

It's much easier to handle the hot packages if the cook wears gloves!

FRIED CHICKEN
(In aluminum foil)

Utensils needed:

Pan for washing chicken
Paper towels
Aluminum foil
Tongs
Gloves

Ingredients needed for 8 persons:

Chicken legs . . . 8
Butter 1/4 pound
Salt
Pepper

Instructions for preparing:

1. Wash each piece of chicken in cold water and dry with paper towel.
2. Cut 8 pieces of aluminum foil in 12-inch by 32-inch pieces. Fold each piece in half to 12 inches by 16 inches.
3. In the center of each piece put a pat of butter about 1/4 inch thick and place one chicken leg on top of the butter.
4. Sprinkle some salt and pepper on each leg.
5. Seal chicken in aluminum foil (see Chapter 5). Make it a tight seal, for the chicken must cook in its own liquid. Do not break the foil at any time.
6. Place sealed pieces directly on bed of coals which are past their peak.
7. Turn packages at least every 5 minutes. The chicken will probably take 25 to 30 minutes to cook, depending upon how hot the coals are. It would be wise to test the one that is on the hottest part in about 20 minutes to make certain that it is not being overdone.
8. Test each piece as you take it off the coals. If it is done, the meat will come off the bone easily. If it is not done, reseal and put back on the coals. Uncooked chicken is terrible!

Time required:

This should not take longer than 45 minutes after you start if you have a hot bed of coals.

Suggestions:

Sometime wrap the leg in a piece of bacon, but when you do this omit the butter.

Or sometime make it a complete meal by adding sliced potatoes and sliced carrots to the package. If you do this, use slightly larger pieces of aluminum foil -- 12 inches by 36 inches, folded into 12-inch by 18-inch pieces. Make the slices of carrots and potatoes about 1/4-inch thick.

A 5- or 6-ounce leg provides only a small serving; an 8-ounce leg is a good serving; a 10- to 12-ounce leg is a big serving.