

# Foil Pack Cooking - Recipes



## Foil - Hobo Hamburger

### **Ingredients**

#### **For the burgers:**

1 lb. ground beef (80/20)  
1/3 teaspoons salt  
1/3 teaspoon black pepper  
1/3 teaspoon garlic powder  
1/3 teaspoon onion powder  
1 Tablespoon Worcestershire sauce

#### **For the veggies:**

1 lb. baby potatoes, cubed  
1 lb. mushrooms, quartered  
1 onion, thickly sliced  
2 Tablespoons olive oil  
1/2 teaspoon garlic powder  
1/2 teaspoon paprika  
1/2 teaspoon oregano  
1/2 teaspoon parsley  
Salt and pepper

### **Instructions**

-Add beef, salt, pepper, garlic powder, & Worcestershire sauce to a bowl.  
-Use your fingers to work the seasoning into the beef.  
-Form into two patties.

-Combine potatoes, mushrooms, onions, olive oil and garlic powder.  
-Sprinkle with salt and pepper.

-Double a piece of aluminum foil.  
-Place the veggies on the foil with the hamburger on top.  
-Bring the two sides together and fold them down to seal.

-Fold/roll up the remaining two sides.  
-Place directly on the grill grates and cook for 25-30 minutes until the hamburger registers 165 degrees F.

-Unwrap the packets carefully to allow steam to escape.  
-Place a slice of cheese on top of each burger.  
-Close packet back up for a few minutes to melt the cheese.  
-Top with your favorite toppings and serve.

Serve with: Ketchup, Miracle Whip, Lettuce, Tomato, Cheddar cheese slices.



## Foil - Chicken Bacon Ranch

### **Ingredients**

0.5 lb. Boneless skinless chicken breast cut into bite sized pieces  
2 cup Broccoli chopped  
0.5 cup Shredded cheddar cheese  
2 Slices cooked bacon crumbled  
0.5 Packet Ranch seasoning  
0.5 Tablespoon Olive oil  
Aluminum foil

### **Instructions**

-Place the chicken in bowl, and top with 1 tablespoon of olive oil.

-Sprinkle 1/2 a package of Ranch seasoning on chicken, and toss.

-Cut 4 pieces of aluminum foil about 15 inches long each.

-Place 1 cup of broccoli into the center of each foil sheet.

-Top the broccoli with some more of the Ranch seasoning mix if desired.  
-Place a handful (about 1/4 of seasoned chicken on top of the broccoli.  
-Top the chicken with 1/4 cup of shredded cheddar cheese.  
-Crumble 1 piece of cooked bacon on the top of each foil meal.  
-Fold up the edges of each tin foil sheet lengthwise, and fold them over to seal them together.

-Fold up each of the ends of each piece of tin foil to form a sealed packet.  
-Place the packets on grill for 25-30 minutes until the chicken internal temperature is 165 degrees.



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## **Foil – Chicken Pineapple**

### **Ingredients**

4 boneless skinless chicken breasts - cut into 1 ½ inch pieces

1 red bell pepper - chopped  
1 green bell pepper - chopped  
1 small onion - chopped  
1 15-ounce can pineapple chunks

### **Sauce**

1 cup teriyaki  
1 cup Asian toasted sesame dressing  
Aluminum foil

### **Instructions**

- Lay out 4 large 2 foot long pieces of foil.
- In a bowl, whisk together teriyaki sauce and sesame dressing.
- Distribute chicken, peppers, onions, pineapple chunks, and sauce between the sheets of foil.
- Fold the sides of the foil over the fillings and seal shut.
- Grill packets for about 10-15 minutes, turning over once half way through.
- Carefully unfold foil packets and check chicken to make sure it is cooked through.
- Garnish with cilantro and sesame seeds if desired, serve immediately.



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## **Foil – Sausage & Veggies**

### **Ingredients**

1 red bell pepper  
2 ears sweet corn  
¾ cup diced yellow onion  
2-1/2 cups diced red potatoes  
1-1/4 cups coined zucchini  
1 (13 oz.) Smoked Turkey Sausage  
5 tablespoons extra virgin Olive oil  
1 tablespoon EACH:  
Dried oregano  
Dried parsley flakes  
1 teaspoon EACH:  
Paprika  
Garlic powder  
Seasoned salt and pepper  
Aluminum foil

### **Instructions**

- Prepare 4 large (2 feet each) sheets of heavy duty foil
- Spray sheets lightly with cooking oil.
- Veggies:**
- Cut pepper into thin slices, removing seeds.
- Shuck the corn and cut into 1 inch pieces.
- Finely dice the yellow onion.
- Cut potatoes into bite size (1/2 inch) pieces.
- Cut the turkey sausage into 1/2-inch thick slices.

### **Season:**

- Add the prepared veggies and sausage to a large bowl.
- Drizzle on the olive oil
- Add oregano, parsley, paprika, garlic powder, and salt/pepper to taste
- Toss ingredients until well coated.

### **Prepare Packets:**

- Place 2 cups of the mixture per foil sheet.
- Seal foil packs so no air escapes leaving room for air to circulate.
- Do not double up foil (only one sheet of foil per pack).

### **Grill:**

- Grill for 25-30 minutes or until veggies have reached desired tenderness.
- Flip the foil packs at the halfway point
- Check for doneness



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## **Foil - Stuffed Potato**

### **Ingredients**

2 potatoes  
1/4 cup bacon bits  
1 cup shredded cheese  
2 tbsp. chopped green onions  
Sour Cream  
Aluminum foil

### **Instructions**

- Wash and dry the potatoes.
- Cut slices part way down in the potato about 1/4 inch apart.  
(Don't slice all the way through.)
- Stuff cheese and bacon bits in to the cuts.
- Top with more shredded cheese.
- Double a piece of aluminum foil.
- Spray foil with oil.
- Place a potato in the middle.
- Wrap each potato in the foil.
- Place directly on hot coals (or grill) for 30-50 minutes until fork tender.
- Serve in foil pack with butter, green onions and a dollop of sour cream, etc.



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## **Foil - Honey Butter Corn on the Cob**

### **Ingredients**

2 ears of corn shucked  
1/4 stick butter, softened  
1 Tablespoon honey  
Salt and pepper to taste  
Aluminum foil

### **Instructions**

- Shuck the corn and cut off ends.
  - Mix together softened butter and honey in a small bowl.
  - Spread onto all sides of corn.
  - Season with pepper.
  - Wrap securely in aluminum foil, twisting the ends.
  - Grill about 20 minutes or until tender.
  - Unwrap corn, salt and brush with additional honey butter and serve hot.
- Note:** Do not salt before cooking, it will make the corn tough.



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## **Foil - Pizza Bread**

### **Ingredients**

1 large loaf, halved  
1 15-oz. jar pizza sauce  
3 cups shredded mozzarella  
1/3 cups pepperoni  
1/4 cups black olives  
1/2 red onion, cut into thin half moons  
1 Green Bell Pepper, chopped  
Pinch of crushed red pepper flakes  
Aluminum Foil

### **Instructions**

- Scoop out the middles from both bread halves to create shallow boats.
  - Spread pizza sauce onto each half
  - Top with mozzarella, pepperoni, black olives, red onion, green bell pepper, and red pepper flakes.
  - Wrap bread loosely with aluminum foil and place over campfire (or on a hot grill)
  - Cook until the cheese is melty and the crust is toasted, 10 to 15 minutes.
- Let cool for about 10 minutes until slicing.





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## Foil – Salmon & Potatoes

### Ingredients

1/2 cup sour cream  
1/3 cup milk  
2 Tablespoon mayonnaise  
1 teaspoon mustard  
4 potatoes (or sweet potatoes)  
1/2 lbs green beans optional  
Salt to taste  
4 x 4 oz salmon fillet  
2-3 sprigs dill  
Aluminum foil

### Instructions

- Mix the sour cream, milk, mayonnaise and whole grain mustard and set aside.
- Slice potatoes into thin 1/4 inch slices.
- Prepare 4 double thick sheets of foil large enough to wrap the potatoes and salmon. P-lace potatoes overlapping slightly.
- Add green beans if desired.
- Season with salt and 4 Tablespoons of sour cream mixture.
- Fold the foil forming a packet.
- Place over the hot coals and cook 25 minutes.
- Open carefully and top each packet with a piece of salmon fillet.
- Season with salt and a drizzling of the remaining sour cream mixture.
- Re-fold foil loosely and put back in the fire for additional 10 minutes.
- Serve with lemon and dill.



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## Foil – Ham & Pineapple Sandwiches

### Ingredients

6 French Rolls  
9 ounces deli sliced ham  
6 pineapple rings  
6 slices cheddar cheese  
2 Tablespoon Dijon mustard  
1 Tablespoon honey  
Aluminum foil

### Instructions

- Cut rolls in half.
- Mix the Dijon mustard and honey
- Spread the bottom of each roll with honey-mustard mixture.
- Fold a few pieces of ham on top of the honey-mustard.
- Add pineapple ring, (half if desired).
- Add slice of cheddar cheese
- Top with other half of the roll.
- Wrap each sandwich well with heavy-duty aluminum foil.
- Place the sandwiches over hot coals or a grill rack until hot, about 20 minutes depending upon the temperature of your fire. -Unwrap and enjoy!



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## Foil – Quesadillas

### Ingredients

4 medium flour tortillas  
2 – 8 ounces chicken breasts, grilled and sliced  
1 jar Tostitos salsa con queso  
1 can black beans rinsed and drained  
1 cup shredded Mexican blend cheese  
Aluminum foil

### Instructions

- Spread 1 Tablespoon salsa con queso over one side of a tortilla.
- Place 1/4 cup chicken on half the tortilla over the salsa con queso.
- Sprinkle 1/4 cup black beans and about
- Add 1/4 cup cheese over the chicken.
- Fold other side of tortilla over
- Place on a piece of tin foil large enough to cover the quesadilla.
- Leave the ends open.
- Place the foiled quesadilla on the grate directly over the campfire.
- Keep over fire until cheese is melted and tortilla is crispy.
- Remove from the grate and cut in four pieces.



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## Foil - Apple Crisp

### Ingredients

2 cup apples thinly sliced  
0.13 cup light brown sugar  
1 tsp cinnamon  
0.25 cup butter melted  
0.25 cup brown sugar packed  
0.25 cup flour  
0.25 cup quick oats  
0.25 teaspoon baking powder  
Ice-cream & Carmel toping  
Aluminum Foil

### Instructions

- Cut four pieces of aluminum foil approx. 24 inches long and fold in half.
- Spray the foil with non-stick spray.
- Evenly divide apples between the four pieces of foil.
- In a small bowl mix together sugar and cinnamon.
- Evenly sprinkle over the top of the apples.
- In a medium sized mixing bowl, mix together butter, brown sugar, flour, oatmeal and baking powder.
- Evenly sprinkle of the top of the apple mixture.



**TIP:** We use apple cinnamon instant oatmeal packets for the quick oats.

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## Foil – Pineapple Upside- Down Cake

### Ingredients

1-1/2 tablespoon brown sugar  
1 tablespoon unsalted butter  
1 pineapple ring  
1 maraschino cherry  
1 shortcake dessert shell  
Vanilla ice-cream  
Aluminum foil

### Instructions

- Tear off a 12x12-inch square of aluminum foil.
- Mound the brown sugar and butter in the center
- Pineapple slice and maraschino cherry.
- Top with the dessert shell, flat side up.
- Fold in the sides of the foil and seal to form the packet.
- Grill for 12-13 minutes over medium-high heat.
- To serve, flip the cakes over. Top with a scoop of vanilla ice cream, if desired



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## Foil – Monkey Bread

### Ingredients

1/4 cup sugar  
1 teaspoon cinnamon  
1 can biscuits  
4 tablespoon cold butter  
3/4 cup brown sugar  
Aluminum foil

### Instructions

- Prepare two aluminum foil sheets
- Spray with nonstick cooking spray
- Stir together the sugar with the cinnamon.
- Cut each biscuit into 4 pieces and roll into the cinnamon mixture.
- Divide biscuit pieces between 2 packets.
- Cut butter into small cubes.
- Sprinkle evenly between the two servings.
- Sprinkle with brown sugar and seal tightly by folding up edges.
- Cook on a grate over hot coals 20 minutes or until the biscuits are cooked through. Turn frequently for even cooking

