

FOIL-PACK HOBO STEW

Adapted from ChefMom.SheKnows.com



[Photograph: chefmom.sheknows.com]

Ingredients

- 1 pound PHNB stew meat, cubed
- 2 cups carrots, sliced
- 2 cups celery, roughly chopped
- 1 (1-1/2 pound) bag fingerling potatoes (any variety), cubed
- 1 medium onion, roughly chopped
- 8 ounces button mushrooms, cut in thirds
- 4 tablespoons Worcestershire sauce
- 4 pats butter (optional)
- 2 teaspoons herbs de Provence
- Salt and pepper to taste
- 4 teaspoons water (optional)

Directions

1. Divide the aluminum foil into four foot-long strips and spray with cooking spray if desired. Each family member can pack on whatever amount of veggies and meat they'd like, but each layer should be salted lightly. Don't over-pack the foil for a bigger portion, but make two packets instead.
2. Top each pile of raw food with a pat of butter, 1/2 teaspoon of herbs de Provence, a little pepper and a little water if desired (or if you don't have butter).
3. Bring the longer edges of the foil together in the middle to form a tent over the food and fold them together three or four times, creasing it well each time (like you're closing up a chip bag). Scrunch the ends in well to ensure there's no leakage.
4. Place the packet over heat on the campfire grate or on the grill). Cook for 15 minutes to half an hour or until the meat is cooked through and the veggies are tender. Cooking times will vary with the method you use and the size of your food chunks.
5. Serve right in the foil pack (when cooled) or transfer to a plate or bowl to eat.

About Herbs de Provence

Herbs de Provence is a mixture of French provincial dried herbs, usually containing savory, fennel, basil, thyme and lavender in addition to other herbs. It's a great camping herb because it goes well with just about anything you can hunt or catch!

