



**Great Ideas for Cub Scout Camp Cooking** – Simple meals make for a lot of fun and quickly completed! There are thousands of real easy recipes for Cub Scout family cooking on camping trips on the web. Foil Packs are an excellent choice especially for Cub Scouts and they are easy and can even be pre-prepared at home, froze and brought ready for the fire.

These can be done for all meals – breakfast, lunch and dinners. Check out the links below for many examples of how easy and good these can be. Experiment at home doing these in your oven. At camp you will be doing them on a campfire- usually bringing and using Charcoal- Stated using a wood fire and/or non-liquid fire starters. You will be cooking them directly on top of the coals.

Get the Scouts involved in doing this- Check out these great links below – they will explain what you need and how to do these great simple easy meals -

<https://youtu.be/vY3TtGe0sdk>

“ <https://youtu.be/BFrGK80haF8>”

**Here are a few links to help you out -Check out these links on the Web-**

<https://thedyrt.com/magazine/lifestyle/11-campfire-foil-recipes/>

<https://scoutermom.com/1260/foil-pack-recipes/>

<https://scoutermom.com/20283/camping-recipes/>

<https://www.tasteofhome.com/collection/boy-scout-recipes/>

## Scout favorite- How to Make a Foil Pack (Hobo) Meal

### Equipment

- Heavy duty aluminum foil
- Charcoal fire – charcoal should be in a single layer

### Instructions

1. Tear off a piece of foil about four times the size of the food you want to cook.
2. Fold the foil in half.
3. Place the food in the middle of the foil. Meat, Potatoes, Veggies – anything you want- Add spices, sauce(bbq, Catsup),etc.butter and any other flavorings you wish. Couple tablespoons of water.
4. Bring the opposite sides of the foil together.
5. Fold the sides over, one half inch at a time, crimping the foil together as you go.
6. Fold the open edges toward the center, crimping together. Be sure crimped tightly, BUT don't rip the foil or tear any holes in it. It must remain sealed.
7. Place the foil packet on the charcoal.
8. Cook until packet puffs up with steam – usually about 30 to 45 minutes.
9. **Open carefully!** You don't want a steam burn. Place on plate or hard surface, Can cut down the middle. Can eat right out of packet – No clean up!
10. Serve with soft rolls and butter!

When sealing up the foil, the idea is to form an airtight seal, so the steam can't escape. If the steam gets out, you might scorch your food. You are essentially making a small pressure cooker.

If you are not using heavy duty foil, use two pieces of foil to make a double layer. You don't want your dinner to end up in the fire.



## **Hawaiian Chicken and Rice Foil Pack**

You can leave the chicken in one piece or cut it into bite sized chunks before cooking.

### **Ingredients**

- 3 cups Minute Rice (Not pre-cooked)
- 3 cups water
- 6 small boneless chicken breasts
- 1 can chunk pineapple
- 1 bell peppers – cut into pieces
- Additional vegetables such as carrots, peas, scallions (optional)
- ½ cup mild BBQ sauce

### **Instructions**

1. Mix the rice and water.
2. Spoon the rice mixture into the center of 6 pieces of foil
3. Put a chicken breast on top of the rice.
4. Top chicken with pineapple and pepper
5. Drizzle with a little BBQ Sauce
6. Seal and cook. (See notes below)

### **Notes**

For the instructions for sealing and cooking, see [How to Make a Foil Pack \(Hobo\) Meal](#) above!



## **Ham and Sweet Potato Packets Foil Pack Recipe (Hobo Meal)**

### Ham and Sweet Potato Packets Ingredients

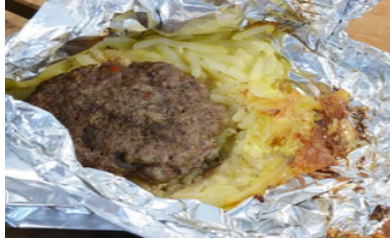
- 1 ham steak or piece of boneless ham
- 2 large sweet potatoes
- 2 Granny Smith apples
- ½ cup brown sugar (or less if you don't want it too sweet)
- 2 Tablespoons butter

### Directions to assemble Ham and Sweet potato foil packs

1. Prepare your charcoal fire.
2. Cut the ham into bite sized chunks.
3. Peel the sweet potatoes and cut into cubes.
4. Core the apple and cut into pieces.
5. Prepare the foil for four foil packs. (See below).
6. Place ¼ of the ingredients on each piece of foil.
7. Seal and cook.

For instructions for sealing and cooking the pack, see [How to Make a Foil Pack \(Hobo\) Meal](#) above.

### Sausage and eggs



**You will be needing the following ingredients for this recipe:**

- One hash brown patty (frozen)
- 2 uncooked scrambled eggs
- Two sausage patties (frozen)
- Seasoning and spices according to your taste
- Cheddar cheese

First of all, you need to crimp every side of the foil sheet. This is important because you do not want the eggs to leak the parcel. When you are done, place the hash brown patty and then put the eggs on top of it. Then you need to stack the sausage patties on the hash brown patty. You can then season the meat using condiments and spices and wrap all the stuff up in the form of a tent pack. In order to cook, you need to put the parcel on hot coals for about 15 minutes. When it is done, it is now time to add some cheese and you are good to treat your taste buds with a delicious meal.

Great another link for a quick Foil Pack Breakfast video- Easy to do!

<https://youtu.be/f9uYeL2Xi8g>