

Here is something fun for the summer months. This can be done on a grill or in the oven.

Hobo Dinner Foil Packets

- 1 lb. of lean ground beef
- 1 pkg. onion soup mix
- 4 small potatoes peeled and sliced
- 2 cups of carrots, chopped
- 1 large onion, thinly sliced
- 2 tablespoons of olive oil
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 1 can condensed mushroom soup

Preheat oven to 375 degrees. Combine ground beef and soup mix in a bowl. Form into 4 patties and set aside. In a large bowl combine the remaining ingredients except the mushroom soup. Toss until well mixed. Spray 4 sheets of 12 x 18 foil with pan spray. Place $\frac{1}{4}$ of the vegetable mixture onto the center of the foil sheets. Top with one of the beef patties. Put 2 tablespoons of mushroom soup on top of each patty. Seal foil packet wells. Place beef side up on a large baking sheet and bake 35-45 minutes or until potato and carrots are tender. Note: these foil packets can also be frilled at medium heat for 45 minutes or until the potatoes are tender and beef reaches 160 degrees.