

Hobo Dinner

Ingredients:

- heavy duty foil (at least 12x12 for each dinner)
- vegetable oil
- 1 pound hamburger
- 1 packet of onion soup mix (or make your own)
- Sliced red potatoes, medium slices
- Sliced white onions, thin slices
- Sliced zucchini, thick slices
- Optional: Other sliced veggies like: carrot, red/green pepper, asparagus, etc)
- salt & pepper
- 4 tablespoons of butter

Directions:

1. Preheat the oven to 400°F.
2. Add your onion soup to your hamburger and mix well. Portion your meat into four patties.
3. Oil the middle of your foil and in the center, place your veggies. Potatoes, white onions, zucchini, and any other veggies you choose. Salt and pepper the veggies and give them a good toss around.
4. Place one patty on the top of your veggies.
5. Place some onion on the top of your patty and top with 1 tablespoon of butter.
6. Securely seal your foil packets by rolling the foil together. Make sure there are no holes in the foil.
7. Cook your Hobo Dinners in the method you choose.

Air Fryer Directions:

Place your Hobo Dinners into your air fryer at 400°F for 15-25 minutes, or until your veggies are cooked and your hamburger reaches your desired temp.

Oven cooking directions:

Place your Hobo Dinners on a baking sheet and get into a preheated 375° oven for 30-40 minutes, or until your veggies are cooked and your hamburger reaches your desired temp.

Grilling directions:

Place your Hobo Dinners on your preheated grill and grill for 35-45 minutes, or until your veggies are cooked and your hamburger reaches your desired temp.

Fire pit directions:

Using tongs, carefully place your hobo dinners on hot coals (not directly in fire). Cook 25-30 minutes, or until your veggies are cooked and your hamburger reaches your desired temp.