

Hobo Venison Burger

THERE'S NOTHING QUITE like cooking over an open fire when you're camping. Whether it's the smoky flavor that a good bed of wood coals imparts to your food or simply the sheer enjoyment of your surroundings, outdoor cooking is something the whole family will enjoy.

It's not necessary to haul the whole kitchen into the woods, however. By taking a cue from the Cub Scouts, you can prepare a delicious meal without using any pots or pans. The secret is aluminum foil.

Val Hoy is the Cubmaster of Pack 269 in Shelbyville. Scouting is a generational tradition in the family – Hoy's father was a scout, and Hoy's son, Eli, is a scout as well. The Hoy's routinely cook a scout mainstay, the hobo hamburger.

Basically this consists of a burger placed atop layers of vegetables, wrapped in aluminum foil then put onto the coals. The foil serves as both the cooking pot and the plate. This is a good recipe for using up the rest of that ground venison in your freezer. "When it cooks, the juices from the meat soak into the vegetables and gives them a good flavor," Hoy said. "You can season it with seasoned salt and black pepper, or sprinkle of Old Bay, or even some Cajun seasoning – whatever you like."

Have the kids help make up the packets. Who knows? If they help prepare it, they might even eat some of their vegetables. ■



DAVE BAKER PHOTO

RECIPE (Serves 4)

- 4 medium potatoes, sliced thin**
- 1 medium yellow onion, sliced thin**
- 1 green pepper, sliced thin**
- 2 carrots, peeled and sliced thin**
- 1½ pounds ground venison or hamburger**
- Seasoned salt (to taste)**
- Black pepper (to taste)**

Tear off four pieces of heavy-duty aluminum foil large enough to hold the burger and vegetables. Divide potatoes equally among the foil squares. Layer equal amounts of onion, green pepper and carrots on top of potatoes. Sprinkle pepper and seasoned salt – it doesn't take much – on the vegetables.

Divide the burger into four patties. Lightly salt and pepper the meat. Place

a patty on top of each stack of vegetables. Wrap foil around the food and seal tightly.

Once you're ready to cook, drag some coals to the edge of the fire and put the packets right on top. Add a few coals to the top of each packet for more even cooking. A pair of grill tongs is handy for this step.

Let cook about 20-30 minutes then take a packet out of the fire. Unfold and check the potatoes for doneness. Add some more time on the fire if necessary.

Options: Try different mixes of vegetables, such as sliced squash, mushrooms, zucchini or another favorite. Experiment with different seasonings, such as diced garlic, Worcestershire sauce or Italian salad dressing. You also can cook this on a home grill for 20-30 minutes or bake in a 350-degree oven for 45 minutes.