

Sunday, June 17, 2001



Dinner Menu

Chicken Breast Foil Meals

Drink

Fruit

Apple Cobbler

Instructions:

CLEAN - CLEAN - CLEAN - CLEAN

WASH YOUR HANDS --- to the elbow!

Have a staff member start the charcoal.

Use the large sheet of foil for your charcoal.

Fix the drink mix.

Put the fruit in a bowl or pan and place on the table.

Butter the bottom and sides of your dutch oven.

Open and dump the apple pie filling into the dutch oven.

Sprinkle the top of the apples with the cake mix.

Using a knife, stab the cake mix into the apple filling. Make one pass around the dutch oven.

Randomly place the remaining butter on top of the cake mix.

Put the lid on the dutch oven. At 5:30 place the dutch oven on 10 charcoal briquettes. Place 8 briquettes on the lid. Bake until golden brown, 45-60 min.

Peel and slice the onion into 10 slices.
Separate Cabbage leaves and rinse with water.

On each small sheet of foil – Assemble in order:

Cabbage leaves - on bottom
Chicken breast
Potatoes
Carrots
Onion

Fold foil over the meal leaving a one-inch overlap.

Fold the overlap down three times.

Fold the two remaining ends three times, in one inch. Fold the sides up as a handle.

Assemble all ten meals.

Place the meals on the coals at 5:40 turn them over at 5:50 and remove from the coals at 5:55.

Set the table – salt, pepper, drink, bread, peanut butter, jelly, fruit, and foil dinners. Let the cobbler cook while you are eating. Serve the cobbler from the dutch oven.

Start heating your dishwater.