

**WEBER COUNTY 4-H
OUTDOOR COOKING CONTEST RECIPES
July 22, 2010**

Chicken Cheese Foil Dinner

JJ Baugh

1 chicken patty, pre-cooked
¾ cup hash browns
⅛ cup cheddar sauce
⅛ cup alfredo sauce
½ cup corn
Bacon
Cheese

Use a large piece of heavy duty foil. Place chicken patty in center of foil, then put hash browns on top of chicken patty. Top with cheddar cheese and alfredo sauce. Fold foil together rolling edges into center. Bake over hot coals until warm, about 10-15 minutes. Unwrap and top with grated cheese and bacon bits.

Pizza Roll in Foil

Tiffanie Ingram

1 large flour tortilla
Pizza sauce
Cheese
Pizza toppings, as desired

Spoon sauce over tortilla, sprinkle with cheese and add toppings. Roll up tortilla jelly roll style and wrap in foil. Place over coals or on roasting stick. Bake until warm, about 10-15 minutes.

Hawaiian Hay Pile

Karlee Baugh

Ingredients:
½ cup diced cooked chicken
¾ cup precooked rice
½ can cream of chicken soup

Toppings:
Chinese Noodles
Cheese
Pineapple
Cherries
Onions
Peppers
Olives



Instructions:

Using a large piece of heavy duty foil place cooked, diced chicken in the center of foil, add cooked rice to the top of chicken, and then add cream of chicken soup to the top of the rice. Fold foil together rolling edges into center. Place on hot coals and let cook for 12-15 minutes until warm. Open foil and add toppings of choice.

Cowboy Foil Dinner

Lauren Pearce

½ cup browned hamburger cooked with Worcestershire Sauce and garlic
¼ cup pork and beans
1 strip of bacon, cooked and crumbled/cup up
Shredded carrot (desired amount)
Corn (desired amount)
Salt and pepper to taste

Precook all ingredients except veggies. Layer in heavy duty foil – hamburger, veggies, bacon and beans. Heats on the fire approximately 10-15 minutes or until you smell it.



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Tin Foil Dinners from Hawaii

Larissa and Elizabeth Poll

1 cup cooked rice

Add (proportions to your own liking):

Cubed ham

Orange, red, and yellow peppers, finely diced

Pineapple tidbits

Green onion, finely diced

Teriyaki sauce

Pile all ingredients (in order) into a piece of heavy duty foil. Cook in oven or fire for 25-40 minutes.

Breakfast Bonanza

Aurora Quinn

Ingredients:

1 sausage patty, pre-cooked

1/3 cup mushrooms

½ cup hash browns O'Brien

¼ cup cheddar cheese sauce

Desired toppings:

Grated cheese

Sour cream

Salsa

Bacon bits

Diced green onions

Salt and pepper

Use a large piece of heavy duty foil, place sausage patty in the center of the foil. Mix together hash browns, mushrooms, and cheese sauce and place on top of the sausage patty. Roll up foil edges to form a tight seal. Bake over hot coals until warm, about 10-15 minutes. Unwrap foil and top with desired toppings.

