

FOIL PACKETS

Nothing is easier than making foil packets recipes. They require only strong aluminum foil wrap.

After creating the foil packets, they can be placed on the edge of the campfire near hot coals or placed on a grill set to medium-high temperature.

HOW TO COOK WITH FOIL PACKETS

- Center ingredients on a sheet of foil
- Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside.
- Grill on medium-high in covered grill.
- After cooking, open end of foil packet first to allow steam to escape. Then open top of foil packet.

Foil packets - Quick & Easy Packet Cooking



1. CENTER ingredients on a sheet (12x18-inches) of heavy duty aluminum foil.



2. BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.



3. BAKE on a cookie sheet in preheated 450°F oven, OR GRILL at medium-high on covered grill.



4. AFTER COOKING, open end of foil packet first to allow steam to escape. Then open top of foil packet.

For Veggie Packets, Start with one sheet (18"x24") of Heavy Duty Aluminum Foil and make one large packet instead of four.



[Foil Packet Recipes](#)