

CAMPFIRE FOIL BAKE

Create the best campfire treat inside!



WHAT YOU NEED

- 2 Sheet of Aluminum Foil (12-16 in.)
- 1/4 Stick of Butter
- 4-5 Red Potatoes
- 1 Smoked Sausage
- 1 Medium Onion
- Garlic Salt

HOW TO DO IT-STEP BY STEP

- 1) Preheat the oven to 375 degrees.
- 2) Slice the potatoes, onions and sausage and place on one foil.
- 3) Place 1/4 stick of butter on the top and season with garlic salt.
- 4) Wrap the ends of aluminum foil over ingredients. Do the same with the second sheet.
- 5) Place on the rack for 30-40 minutes.
- 6) Unwrap and enjoy!

