



## CAMPFIRE BRATWURST AND VEGGIE FOIL PACKETS

### **Ingredients**

- 4-6 bratwursts from Carson Valley Meats
- 2 bell peppers, sliced
- 1 large onion, sliced
- 2 zucchinis, sliced
- 2 cans (15 oz each) diced or sliced potatoes, drained\*
- 2 tbsp olive oil
- Salt and pepper to taste
- 3 tsp Heart Rock Herb and Spice Co. Polish ~ German Spice

### Mix – OR –

- 1 tsp garlic powder
- 1 tsp dried thyme
- 1 tsp smoked paprika
- Optional: Sauerkraut or mustard for serving

\* You can also use 4-5 red potatoes thinly sliced if you don't want to use canned potatoes. Slice them at the campsite as they don't keep well pre-packaged

### **Method**

#### **At home:**

1. Prep and store vegetables:
2. Slice bell peppers and place them in an air-tight container.
3. Sliced onions may be purchased at the grocery store or slice them and place them in a separate air-tight container.
4. Slice the zucchini and place it in an air-tight container or resealable freezer bag lined with a paper towel.
5. Measure all spices into a resealable snack bag or small, airtight container and drop them into the gallon bag marked with the recipe name.

#### **At the campsite:**

1. Lay out four to six large pieces of aluminum foil (one for each bratwurst).
2. Divide the sliced vegetables and potatoes evenly among the foil pieces, placing them in the center of each.
3. Drizzle the vegetables with olive oil and season pre-packaged seasonings.
4. Place a bratwurst on top of the vegetables in each packet.
5. Fold the sides of the foil over the ingredients and seal tightly to create packets, ensuring there are no leaks.
6. Place the foil packets over a campfire or on a grill grate. Cook for about 20-25 minutes, turning occasionally to ensure even cooking.
7. Check for doneness by carefully opening one packet (be cautious of the steam). The bratwursts should be fully cooked, and the vegetables should be tender.
8. Remove the packets from the fire and let them cool slightly before serving.
9. Open the packets and serve directly from the foil for easy cleanup. Optionally, top with canned or jarred sauerkraut or mustard for added flavor.