

FOIL DINNER: PARMESAN CHICKEN

Assemble ingredients in the sequence (it's like building a sandwich between the two pieces of foil). Seal foil edges carefully.

18" SQUARE REYNOLDS HEAVY DUTY ALUMINUM FOIL

LARGE SINGLE CABBAGE LEAF (to prevent the food from sticking to the foil!)

ONION SLICES

RAGU SPAGHETTI SAUCE (1 1/2 OZ.)

SLICED MUSHROOMS

PARMESAN CHEESE (PLENTY)

BREADED CHICKEN PATTY

2 SLICES PROVOLONE CHEESE OR SHREDDED MOZZARELLA CHEESE

BREADED CHICKEN PATTY

PARMESAN CHEESE (PLENTY)

RAGU SPAGHETTI SAUCE (1 1/2 OZ.)

GREEN PEPPER RINGS

ONION SLICES

LARGE SINGLE CABBAGE LEAF

18" SQUARE HEAVY DUTY ALUMINUM FOIL

Foil dinner may be prepared at home and frozen prior to meal day. If frozen, allow adequate time for thawing before beginning to cook (2 to 5 hours).

Prepare large fire at least 45 minutes prior to cooking, allow hardwood to burn down to form a large bed of hot coals. Use a shovel to level fire and prepare bed of coals. Use tongs or heavy gloves to turn foil packets.

Place foil dinner on bed of coals, cook on each side for 45-50 minutes or until heated through and cheese has melted. Use care when dinner is in fire to avoid puncturing foil skin or burning hands.

When aroma rises, remove foil packet from fire with gloves and check contents. Open foil and turn on to plate (use care to avoid burning hands and to keep ash from falling on plate or into dinner). Sprinkle with parmesan cheese.

Serve with French bread (heated in foil) and tossed green salad (tossed in large plastic bag).

Tools & Equipment Needed: Shovel, Gloves, Tongs, Plate, Fork, Spoon, & Knife