

Hot Momma Hobo Meal

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INGREDIENTS

- 1 lb Ground Meat
- $\frac{1}{2}$ Onion, sliced
- 1 Cup Frozen Green Beans
- 1 Cup Frozen Corn
- 4 Small Potatoes, peeled, sliced
- 4 Tbsp Butter
- 4 tsp Hot Momma Seasoning, any flavor
- Salt and Pepper to taste

DIRECTIONS

Coat 4 large pieces of heavy duty aluminum foil with cooking spray. Sprinkle 1 tsp HMS in the middle of each foil. Place a potato into the middle of each foil. Place $\frac{1}{4}$ cup of green beans into each foil. Place $\frac{1}{4}$ Cup of corn into each foil. Divide the meat into 4 patties and place each on top of the vegetables. Divide onions and place on top of each patty. Place 1 Tbsp Butter on top of each patty. Season with salt and pepper to taste. Fold up side of the foil. Fold up other sides of foil to make a foil pack. Place of the grill on medium high heat for 30 minutes/place on campfire coals for 30 minutes/Place in oven at 375* for 45-50 minutes. Burgers need to be 160*. Open packets carefully. Ac-salsa-rize!