

Campfire Chicken

Fall is just around the corner and that means football, tailgating, camping, and bonfires. I can't think of a heartier, tastier meal than campfire chicken. Assemble individual portions of campfire chicken in foil ahead of time so you can relax and enjoy your outing. This is one of our family favorites. I still remember asking our daughter, who was 3 years old at the time, what her favorite dish was. She replied, "camping chicken."

- 4-5 chicken breasts with ribs and skin
- 4-5 medium potatoes – cut into thin sticks
- 4 medium carrots, sliced, cut into 3" sticks
- 1 medium onion quartered
- 2 ribs celery cut into 3" strips
- Real butter
- Campfire Chicken Seasoning (see below)
- Heavy Duty Foil



Rinse chicken breasts and pat dry. Tear off 18" piece of heavy duty foil. In the center of the foil, place a single serving of carrots and potato sticks. Take a quarter of a sweet onion and thin slice it. Place it on top of the potato and carrot sticks. Sprinkle a little Campfire Seasoning over veggies. Add a couple of celery pieces and 3-4 pats of real butter. Top with a chicken breast. Sprinkle chicken breast with Campfire Seasoning – more or less to suit your taste. Seal all in foil by folding edges together towards top and center of chicken.

To cook:

Oven Method: Bake at 425 degrees 40-50 minutes or until chicken and veggies are tender and thoroughly cooked.

Dutch oven: Place foil pouches in a Dutch oven and cover with lid. Cook over charcoal or campfire. 1 charcoal briquette equals 25 degrees, so place about 8 coals on top and underneath Dutch oven. Cook 40-60 minutes.

Smoker Method: Place foil pouches in a preheated 300 degree smoker. Cook slowly at least 2 hours or until chicken is thoroughly cooked and veggies are tender. Open foil last 30 minutes.

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Campfire Chicken Seasoning

- 3 Tablespoons salt
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon celery salt
- 1 teaspoon black pepper

Combine and store in a shaker or zip lock bag. Sprinkle over chicken before roasting.