

**Fr. Paul D. Seil, Host Our Daily Bread
Camp Turner – Campfire Cooking**

As seen on "Our Daily Bread" 05/12/2018

"Our Daily Bread" airs every second Saturday at 6:30 a.m. noon on WKBW Ch. 7
www.odbtv.org 716.847.8730

Fr. Paul's Foil Package

Leftover chicken chunks (from a kabob)
1 onion, chunked and steamed
1 green pepper, chunked and steamed
2 small tomato, diced
A pinch each of salt, basil, oregano
1 Tbsp. white vinegar
1 – 2 Tbsp. shredded Colby Jack cheese
2 tsp. Olive oil
Heavy duty foil

Build a campfire or preheat a grill. Lay out a few large pieces of foil. Distribute chicken, peppers, onions, tomatoes and cheese between the sheets of foil. Add spices and vinegar. Top with the cheese. Fold the sides of the foil over the fillings and seal shut. Place in an open campfire or grill for about 10 minutes, turning over once half way through. Carefully unfold foil packets and enjoy.

Fr. Paul's Breakfast Pie Irons

1 pie iron
1 slice white bread
1 egg
1 piece of ham
¼ cup frozen hash browns, thawed

Butter the bread and place on one side of the pie iron. Crack the egg on the bread. Top with ham. Butter the other side of the pie iron and place the hash browns on top. Close pie iron. Heat pie iron in the fire, turning frequently. Let cook about 6 – 8 minutes depending on the heat of the fire. Carefully remove the pie from the iron and serve.

Fr. Paul's Pasta Pizza Pie Irons

1 pie iron
2 slice white bread
½ cup left over pasta
4 – 5 pieces of peperoni

2 slices of mozzarella cheese

Butter the bread and place on each side of the pie iron. Top with pasta, peperoni and cheese.

Close pie iron. Heat pie iron in the fire, turning frequently. Let cook about 6 – 8 minutes depending on the heat of the fire. Carefully remove the pie from the iron and serve.

Miss Mar's Hibernating Bananas

Heavy duty foil

Bananas

Chocolate bar

Mini marshmallows

Slice the banana down the middle and push back the skin. Slice the actually banana in bite size piece and remove only 2 or 3 of the pieces from inside the banana. This gives you room to add the chocolate and the marshmallows in between the pieces of banana. Once this is complete, wrap the entire banana in foil and place in a hot fire for 2 – 3 minutes or until the chocolate and marshmallows are melted. Carefully remove from fire and enjoy.