Silver Turtles Supreme

FOR LUNCH OR DINNER

Serves 8

*Equipment*

*1 roll aluminum foil (12 inches wide)*

*20 lb bag Charcoal briquets or a large wood fire*

*Long tongs or a fire proof mitt*

*Pocket knife or paring knife*

*Ingredients*

*2.5 lb lean ground beef (1/3 lb per scout)*

*8 medium potatoes*

*1 slice of cheese per scout (American, Cheddar, Swiss, or Monterey Jack)*

*8 carrots or one bag of baby carrots)*

*2 packages of onion soup mix*

*1 stick butter*

*Instructions (read TWICE before beginning)*

*Patrol cooks prepare the following:*

*1. Light Charcoal briquets or start wood fire and let it burn down to coals*

*2. Wash hands*

*3. Scrub potatoes and carrots, if needed.*

*4. Divide ground beef into equal portions*

*5. Cut sticks of butter into 1 tablespoon pieces (eight pieces per stick)*

*6. Set out all ingredients in middle of a table or ground cloth*

*7. Call the troop together for cooking*

*Each person prepares their own silver turtle:*

*1. Tear off a piece of foil 30 inches long*

*2. fold it in half with the shiny sides facing each other. Lay it out flat.*

*3. Make two equal patties out of the ground beef, place one on top of the other with the cheese in the middle then press edges together around the cheese.*

*4. Place the meat in the middle of the foil*

*5. Slice Potato and carrots over meat*

*6. Sprinkle with a teaspoon of soup mix and put butter on top.*

*7. Bring the ends of the foil together on top then seal the edges on the top and sides by rolling them together.*

*8. Cook on the coals for 25 minutes, turning every 5 minutes. Remove carefully.*