

Taco Tin Foil Dinners...

INGREDIENTS:

1lb of Hamburger
4 TBLS of Taco Mix
1 Cup of Chili Beans
1 Cup Water
Crushed Corn Chips, Grated Cheese,
Shredded Lettuce, Tomatoes, Salsa,
& Sour Cream



METHOD: Toss the raw hamburger with the taco mix. Divide into 4 sections. Spray 4 pieces of tin foil with cooking spray. Place the hamburger loosely onto the foil (don't press into the foil.) Top each with 1/4 cup of chili beans. Seal all but one side of the packet. Pour in 1/4 cup water. Seal and cook. Place on grill for APPROX 8 minutes a side. Cooking time WILL vary so check it often. When completed, top with your favorite taco condiments.

REMEMBER...NEVER cook on open flames. Add tightly sealed packets to charcoal, hot coals or a stove. Open flames may cause your tin foil to rip, tear or explode.