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Veggie Packs



Photo Susie Iventosch

so just pile veggies straight onto foil.) Sprinkle veggies with seasoning salt and then put grated cheese over all.

Seal foil tightly and place directly on the coals of your campfire, or on the grill on your barbecue. For the campfire, cook for approximately 3-5 minutes per side, (these take a little less time than the Potato Packs), and on the barbecue cook approximately 6-7 minutes per side, turning the packets one time during cooking. You can carefully open one packet to check for doneness. Vegetables should be cooked, and easily pierced by a knife, and cheese will be melted and beginning to brown.

To serve, pass around the packs!



Photo Susie Iventosch

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(Serves 4)

INGREDIENTS

1 large eggplant, sliced into 1/4-inch slices, leave skins on

2 medium zucchini, sliced into 1/4-inch slices

1 yellow, orange or red bell pepper, sliced into 1/4-inch slices

1 cup sliced mushrooms

1 medium onion, sliced into 1/4-inch slices

Lawry's or Mrs. Dash seasoning salt

1/2 cup grated cheddar or Monterey Jack cheese

DIRECTIONS

Layer veggies in the center of four 10-inch square piece of aluminum foil. (If using on the grill at home, I spray foil first with cooking spray, but when camping you might not have this at your fingertips,