

“Minnesota Mix” (aka “Hobo Mix”) Recipe DJL 24-Aug-14

There are literally hundreds if not more recipes for “Hobo Mix”. We call this version “Minnesota Mix” because it can be made from produce found in Minnesota in August which is when we make it for our camping vacation.

Ingredients:

Four medium-to-large russet potatoes, sliced approximately ¼” thick.
One large onion sliced ¼” thick
Three or four large carrots sliced into ‘nickels’ or 1” chunks
One sprig of fresh dill (in August) or baby dill (earlier in the year)
2T butter
2T water
Salt and pepper to taste
2ft standard-width heavy aluminum foil

Directions:

Create packet by making two pieces of approximately 1ft long aluminum foil (more if needed to hold everything). Put all ingredients onto bottom foil and sprinkle water over the top. Apply top foil and crimp edges tightly to keep sealed. Bake over camp fire or for more consistent results bake in oven at 350 for one hour. Open foil packet and check potatoes for doneness (a toothpick should easily puncture the potatoes). Extending baking time if necessary. Remove dill before serving.

Serves: four.