



## BBQ Vegetable Packages

This recipe allows you to cook your meat and veggies on the bbq and keep the heat out of the house on those hot summer days..

### Ingredients

- 1 potato, cleaned, skin on, sliced 1/2 inch thick
- handful of green beans, washed and cleaned, left whole
- 1 onion, cleaned and cut into slices
- 1 fresh carrot, cleaned and cut into small slices
- 2 tbsps. dry onion soup mix sprinkled over the above ingredients
- 1 large tablespoon of butter

### Preparation

You can vary your vegetables, squash, zucchini, broccoli, cauliflower will all work very nicely. Just remember that the softer the texture of the veggie the larger the size should be - example zucchini need to be sliced thick because it will cook a lot faster than the carrot or potato.

Place all the ingredients in the center of a piece of heavy duty tinfoil. Seal up the package - double seal the openings. Place on the bbq, flip every 10 minutes or so, the above package will take approximately 40 minutes to cook.

Quantities are for 2 people. Enjoy!!!