

Coffee Can Stew Recipe

Required:	1 coffee can per person aluminum foil oven mitts stirring spoon
Ingredients:	Per person: 2 strips bacon 1/4lb chicken, hamburger, or stew beef 1/2 potato 1 carrot 1/2 celery garlic powder salt pepper
Notes:	This is similar to a hobo dinner, but with water added. Great for younger ones just starting to cook as long as there is no rush to finish the meal time.
Instructions:	Dice all the vegetables. Cut the bacon into squares. Cut the chicken or beef into small pieces. Place bacon in the bottom of can - the grease helps stop sticking. Drop in pieces of vegetable and meat - as much as the person will eat. Add seasoning as desired. Add 1 or 1.5 cups water. Cover with an aluminum foil lid. Place directly in campfire coals. Cook for 45-60 minutes.