

“Sherwood Forest Hobo Packs” Recipe

Hobo packs, originally made and eaten by those who were traveling (or “homeward bound”) are a campfire staple and a tradition in Sherwood Forest. You can make your own hobo pack at home in a fire pit or in your oven!

Hobo Pack Preparation and Assembly:

Prepare veggies and cheese: Use peelers to peel entire vegetables like potatoes or carrots. Chop other veggies like onions into small pieces. (Classic veggies include russet potatoes, carrots, and onions. Get creative with what you add - other ideas include yellow squash, green beans, corn, bell peppers, jalapenos.) Grate cheese.

Prepare sauces: Though some campers prefer ketchup only, we suggest getting creative with sauce combinations! Ideas include: ranch dressing, barbeque sauce, ketchup, mustard, soy sauce, hot sauce, or chopped garlic.

Make a foil bowl: Use a water bottle or a bowl to form tin foil into a bowl shape with high sides. If the hobo pack starts leaking at any point during the cooking process, add another sheet of foil.

Assemble hobo pack: Have each individual put their hobo pack together as they’d like it. Add water to cover the bottom of the foil bowl. Break up thawed ground beef (or other meat) into the bottom. Add veggies, shredded cheese, and sauces. Bring opposite corners of foil together and roll down (do not crumple). Create a handle with the other corners. Write a number on the foil and a matching number on your hand.

Hobo Pack Fire Instructions:

- You will need:
 - Fire pit with clear area around it.
 - Tinder, medium sticks, logs
 - Hose/water and fire extinguisher
 - Shovel for moving coals
 - Metal tongs
- Prepare the area around your fire pit. Make sure it is clear of flammable debris. Have a fire extinguisher and plenty of water handy in case you need to put the fire out quickly. (In Sherwood, we wet down the entire area around the fire pit including the ground, nearby trees, and campfire benches - just to be safe!)
- Build a “log cabin” shaped fire, with plenty of tinder. Surround the log cabin with sticks that are roughly the length and width of a child’s arm. The fire structure does not need to be taller than your waist.
 - The logs will help to keep the fire going and hot. The large number of sticks helps to create lots of coals.
- Light the fire. As the fire burns, continue to wet the area around the fire pit. If flames are particularly high, consider a “rainbow” of water from the hose over the flames to help knock them down.
- As the fire falls naturally, arrange the bed of coals with still-burning logs around the outside edges.
- Place hobo packs in hot coals for 15-25 minutes. Move to hotter/cooler parts of the fire as needed. If hobo packs start to leak, add a second layer of foil and add a few minutes to the cook time.

Hobo Pack Oven

Instructions:

- You will need:
 - Baking sheet
 - Oven mitts
- Preheat oven to 375°
- Place assembled hobo packs on baking sheet in the oven for 20-30 minutes.

- Carefully remove hobo packs from coals, grill, or oven. Open carefully, and check meat for done-ness and veggies for desired softness. (Suggestion: Place fingers in cold water before handling foil.)
- Serve out of the foil on a plate or in a bowl and enjoy!