

How do you Hobo?

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Ah come on, everyone loves the Hobo Supper, which is really the turf version of a clam bake or crab boil: everything in the same pan, pot, or fire. Now that it is hot, my all glass kitchen can get very warm in the evening, just in time for dinner. So I have to be clever like making one pot, one pan, crockpot, or grilled dinners. But I would love to learn more versions of the Hobo Supper. Do you know any? Please share if you do.

I put some asparagus with this meal, which of course made it mushy, but the kids seemed to like it. Next time, I'll keep the asparagus in it's own pan and throw it in the oven towards the end of the Hobo's baking time.

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Here's what I do:

1. For each person thinly slice (about 1/8 inch) 2 red potatoes and place in pie pan or on a big piece of foil.
2. To make 6 Meat Patties- mix 1.5 pounds 85% lean ground beef, 2 eggs, 1 1/2 tsp. Dijon, 1 Tbsp. Worcestershire sauce, 1 tsp. salt and 1/2 tsp. pepper, and 1/2 cup finely chopped onions. Divide into 6 one inch thick patties

Directions

Top each pan of potatoes with a meat patty and sprinkle the

potatoes generously with seasoned salt or garlic salt and pepper, then drizzle with a olive oil, especially over the potatoes.

4. Cover with foil and bake at 400 degrees for 35-45 minutes or until potatoes are fork tender.

5. Serve with BBQ Sauce, Ketchup, or HP Sauce.

Source: allrecipes.Com

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