



## Campfire Dinner from [Mama Rose's](#) and [Poppy's Pizza & Grill](#)

Thinking about campfire cooking took me and Julie on a trip down memory lane as we recalled some of our favorite dishes from our most cherished camping trips. For both of us, the "Foil Pack Dinner" stood out. My family used to make this often, using a variety of different types of sausages and veggies. We've adapted our traditional family recipe with a Mama Rose's and Poppy's twist, using the flavors of Italian sausage and spices we love in our restaurant.

### Needed equipment:

- Heavy Duty Foil
- Non-stick cooking spray

### Ingredients:

- 4 Smoked Italian Sausages cut into one inch pieces
- 2 Cups of Potatoes (my favorite are baby red potatoes) cut into one inch cubes
- 1 Cup Sliced Onions
- 1 Cup Sliced Mushrooms
- 3 Peppers (I like to use green, red, and yellow) seeds removed and sliced
  
- 1 Teaspoon Dried Basil
- 1 Teaspoon Dried Oregano
- 1 Teaspoon Dried Parsley
- 1/2 Teaspoon Dried Rosemary
- 2 Cloves Fresh Garlic sliced (adjust to taste)
- Any other spices and herbs can be added to your family's liking
  
- 1/4 California Olive Oil
  
- 1/2 Cup Parmesan Cheese

Mix all ingredients in a large bowl.

Cut four large squares of heavy duty foil. Place shiny side up and lightly coat with non-stick spray.

Evenly distribute ingredients onto the foil squares. Wrap the the ingredients in foil tightly making the packs air tight.

Place on grate near the flames. Cook for 20-30 minutes, depending upon how well done you like your vegetables. Turning half way through.

Open packs carefully. Steam will escape and will cause burns. Top with extra parmesan cheese and fresh basil if desired.

This makes four full meal packs. The vegetables and sausage can be adjusted to suit your family's tastes.