

### **Campfire Baked Potato**

- 1) Clean your potato, but don't peel it.
- 2) Poke holes in it so that it won't explode when it's cooking.
- 3) Set it on a piece of foil big enough to wrap twice around it.
- 4) Put a tablespoon of real butter on it (or olive oil, or bacon grease, or a mix of all).
- 5) Salt and pepper to suit your taste.
- 6) Wrap it up and put it in the outer embers of the campfire.
- 7) Let it cook for 45 minutes to 1-½ hours depending on the size of the potato.

I like mine when the skin is getting burnt and crispy and the inside is soft. I eat the skin and all. The holes in the potato let the flavors soak in. For a real treat add some Italian spices, onions, and garlic to it before you wrap it up. Remember that you have to get the potato out of the fire so keep a long stick handy. You are camping, eat and have fun!

Mike