

Hobos  
by Ellen Watts

4 ground beef patties  
4 medium potatoes, peeled and sliced  
1 green pepper, cored and sliced  
1 medium onion, peeled and sliced  
Salt and pepper to taste  
4 large pieces of tinfoil

Place one patty on each foil piece, place equal numbers of potato slices, green pepper slices and onion slices on top of each burger. Salt and pepper to taste. Collect both sides of the foil in the middle and fold down repeatedly as much as you can. Fold in each end and seal as much as possible. Place each Hobo on the middle rack of a preheated 350 degree oven and bake for an hour. ( My children put Ranch dressing on theirs after it was served when they were little. They learned this at church camp.)

This can also be done with boneless, skinless chicken breasts, squash, potatoes and onions.