

# REFLECTOR OVEN

**YOU WILL NEED TO BRING YOUR OWN MATERIALS,** This project is for the child and their adult partner or makes a great family project. Try cooking things that won't take long. Double the cook times and check your food occasionally.

Use a double layer of foil, metal tape, and a **STURDY** box. Use charcoal to power it. Start the charcoal on a grill and then when they are gray, place several in the oven on a foil tray so the bottom is protected.

Maybe part of my problem was that starting the fire in the box from scratch instead of placing already hot charcoal started from a grill. Out of 7 boxes that I lined with foil only 2 did not catch fire and burn. Hmmm  
**PLEASE HAVE WATER CLOSE BY JUST IN CASE!!!**



# FOIL COOKERY

Use two layers of light-weight, or one layer of heavy duty aluminum foil. Foil should be large enough to go around food and allow for crimping the edges in a tight seal. This will keep the juices and steam in. This wrap is know as the Drugstore Wrap.

Use heavy foil three times the width of the food. Fold over and roll up the leading edges. Then roll sides for a steam proof seal.

A shallow bed of glowing coals that will last the length of cooking time is necessary.

## **Cooking Times:**

- Hamburger: 8-12 minutes,
- Carrots: 15-20 minutes
- Chicken pieces: 20-30 minutes,
- Whole Apples: 20-30 minutes
- Hot dogs: 5-10 minutes,
- Sliced potatoes 10-15 minutes

## **Example FOIL DINNER**

Lay slices of potatoes, onion, and carrots on a sheet of heavy-duty foil then place hamburger patty on top. Cover with slices of potato, onion, and carrots. Season with butter, salt and pepper. Cook 20-30 minutes over hot coals, turning twice during cooking.