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## July's Tasty Recipe List

The theme for July is camping and paddling. The following recipe is provided to inspire you to think about all you can do for a tasty new meal while out camping! Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### **DINNER IN A CAN**

1 thin boneless pork chop per person (sometimes I use pork cutlets instead)  
baby carrots  
potatoes (*red so you don't have to peel them*)  
onions  
little bit of oil  
Coffee can  
tin foil

Wash all the vegetables. Clean the coffee cans thoroughly, then put a little bit of butter/oil in the bottom of each can. Brown each pork chop over the fire in the cans. After each pork chop is browned, put 1-2 in the bottom of each can. Add baby carrots, diced potatoes, and onions. Put a little bit of butter in each can, cover with foil then place it in the fire (coals) for about 20-40 minutes. Stirring every now and then.