

Campfire Chicken

Ingredients:

- 4 Carrots, cut into 2 inch pieces
- 3 - 4 Red Potatoes, quartered
- 1 Onion, sliced
- 1 Can Tomatoes
- 4 - 5 Corn on the Cob Halves
- Garlic Salt
- Whole Chicken (4-5 lbs)
- Water to cover Veggies

Directions:

1. Place veggies in the bottom of large roaster pan or Dutch oven.
2. Sprinkle garlic salt liberally on vegetables.
3. Season chicken well with garlic salt and place on top of vegetables.
4. Add enough water just to cover the vegetables.
5. Bake in 350 degree oven for 3 hours.

Serves 4 - 6