



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Camp Stove Teriyaki Salmon with Veggies Julienne

This is the third time since Aug 2012 that we have lost power for 7 plus days, so we are becoming fairly adept at Blackout cuisine. As you can imagine it is a top priority to eat all the food in the refrigerator and freezer before it spoils.

Ingredients:

Foil

Salmon filet or steaks (or any fish you simply must eat tonight)

Teriyaki sauce (diluted soy sauce is OK too)

Salt and Pepper

Zucchini

Carrots

Olive Oil

Salt, pepper

Trader Joes 21 seasoning salute (Lisa's favorite) or savory herbs

1 tablespoon olive oil

½ teaspoon salt

¼ teaspoon ground black pepper

Lay down 2 layers of foil with enough room all around to seal into a packet around the fish. Center the fish on foil and season with Teriyaki, salt and pepper. Add another layer of foil on top and seal all around. Cut Zucchini, carrots, and any other veggies you have into small lengthwise strips. Make a second foil packet with veggies and season with olive oil, salt, pepper, and desired herbs.

Start up your camp stove or gas grill. When hot, put foil packets on and cook for about 20 minutes. Keep an eye on it so it doesn't burn. Let steam for a bit after you turn off the burner, then open up the foil and have a candlelight feast. Follow with a game of Mexican Train Dominoes or the board game of your choice.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes