



## Ben's Campfire Shore Lunch

This is a secret Hodgson recipe that will make any camping trip delicious! Works best with any freshly caught white freshwater fish (walleye, crappie, perch, bluegill, pike) and pairs well with fresh-picked berries! (Law enforcement reminder—fish eaten for shore lunch still count in the day's catch.) Thanks to former naturalist Ben Hodgson for sharing the secret recipe!

### INGREDIENTS

- 4-8 oz fish fillets of your choosing
- ½ white onion, chopped
- 2 tsp butter
- Salt and pepper
- Water or other beverage
- Lemon slices, peppers (optional)
- Aluminum foil

### INSTRUCTIONS

1. Tear off about 14-18 inches of aluminum foil.
2. Oil the surface of the foil with butter.
3. Center fillets on the foil, fold up foil edges to hold ingredients.
4. Sprinkle a liberal amount of onion.
5. Salt and pepper fillets.
6. Add a splash of water (or beer if you are over 21)
7. Lay lemon or pepper slices on top of fillets if using.
8. Fold and tightly seal packet.
9. Lay in coals of fire or on a grate. Turn and move frequently for cooking time about 15 – 20 minutes. Eat it up!