

Chuckwagon Special

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| 2 tbsp chili sauce | 1 branch celery, quartered |
| 2 tsp flour | 1/3 lb beef cubes |
| 3 small onions, peeled | 1/2 tsp MSG |
| 1 medium potato, quartered | 3/4 tsp salt |
| 1 carrot, quartered | dash pepper |

For each serving, combine the chili sauce and flour; spread off-center on 36-inch length of aluminum foil folded in half. Arrange onions, potato, carrot, and celery on sauce. Top with beef cubes. Sprinkle with MSG, salt, and pepper.

Fold foil over, then wrap the three unfolded sides over again to seal. Cook over glowing coals about one hour, or until tender and done. Serve in foil.

Adapted from *Better Homes & Gardens Barbecue Book*