

Chicken In A Pocket

From "Recipes for Roughing It Easy."

Ingredients

- Heavy-duty aluminum foil
- 2 tablespoons oil
- 4 chicken breasts or 8 thighs
- 4 green onions; tops trimmed
- Fresh ginger, cut in 4 quarter-size thin slices
- Fresh lemon, cut in 4 1/4-inch-thick slices

Directions

1. Cut 4 squares of foil.
2. Oil each square and place 1 chicken breast on each piece of foil; top with 1 green onion, 1 slice of ginger and 1 slice of lemon.
3. Wrap all of the packages in one large foil package.
4. Grill on a bed of hot coals for a total of 20 minutes, on each side turning every 5 minutes or so to keep from burning.
5. Serves 4.