

Seasoned Potato Packets on the Grill

Printer-Friendly Version

Serves 4-6

Ingredients:

8 small red potatoes, diced (or potato of your choice)

1 small onion, chopped (optional)

Olive oil

Salt

Pepper

Dash of Lawry's seasoning

Dash of Italian seasoning

(Feel free to add any other desired seasonings)

Directions:

Add the potatoes and onion (optional), in a medium size bowl and drizzle lightly with olive oil. Season with the salt, pepper, Lawry's, Italian seasoning and any other spices you desire. Stir with a wooden spoon until the potatoes are well coated.

Tear off 8-12 pieces of foil, making sure that they are large enough to wrap around $\frac{1}{4}$ of the potatoes. Place two sheets of foil on top of each other to create a double layer, resulting in 4-6 sets of foil packets. Spray the tops of the foil with cooking spray and start layering the potato mixture in the middle of each double-layer foil sheet. Gently fold the foil over the potatoes and twist the edges to form a seal.

Turn the grill to a medium heat and place the packets directly on the heating surface for 20-30 minutes, or until the potatoes are tender.

Caution: *The steam will be very hot when you go to open the packets, so be careful!*