

Foil Potato Packets on the Grill

Yield: 4-6 servings

8 small red potatoes, scrubbed and diced

Onions and/or bell peppers, diced (optional)

Olive oil

Salt

Pepper

Other seasonings of choice (e.g., Oregano, Italian seasoning, Parsley, Lawry's seasoning, etc.)

Place the diced potatoes and onions/peppers (optional) in a medium bowl and drizzle with olive oil. Season with salt, pepper, and other seasonings of choice.

Tear off 8 sheets of foil into sizes that are big enough to hold and wrap around 1/4 of the potatoes. Place two sheets of foil on top of each other to make a double layer, so you have 4 groups. Spray the tops with cooking spray, then layer 1/4 of the potatoes in the middle of each double-layer foil sheet. Fold the foil up over the potatoes and twist the edges to seal.

Cook on the grill over direct medium heat for 20 to 30 minutes, or until the potatoes are tender. Be very careful when opening the packets, as the steam will be very hot.

Source: Pennies Original