

Grilled potatoes and onions cooked in a foil packet with the rest of your grilled meal! Start early, because it takes about a half an hour to cook. These cook over indirect heat (off to the side), so you can grill other things at the same time.

INGREDIENTS:

- 4 potatoes, sliced
- 1 red onion, sliced
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tablespoons butter



INSTRUCTIONS:

1. Preheat an outdoor grill for medium heat.
2. For each packet, measure out 2 or 3 squares of aluminum foil large enough to easily wrap the vegetables, and layer one on top of the other. Place some of the potatoes and onion in the center, sprinkle with salt and pepper, and dot with butter. Wrap into a flattened square, and seal the edges. Repeat with remaining potatoes and onion.
3. Place aluminum wrapped package over indirect heat, and cover. Cook for approximately 30 minutes, turning once. Serve hot off the grill.

NUTRITION

Nutrition Facts

Servings Per Recipe 4

Calories 278

	% Daily Value *
Total Fat 12g	15%
Saturated Fat 7g	37%
Cholesterol 31mg	10%
Sodium 677mg	29%
Total Carbohydrate 40g	15%
Dietary Fiber 5g	19%
Total Sugars 3g	
Protein 5g	10%
Vitamin C 44mg	49%
Calcium 38mg	3%
Iron 2mg	11%
Potassium 947mg	20%

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.