



Grilled Potatoes and Onions

Ingredients:

- 8 potatoes, quartered and sliced ¼ inch thick
- 2 red or sweet Vidalia onions, sliced
- 1 1/2 teaspoons Our Family® salt
- 1 teaspoon Our Family® ground black pepper
- 1/4 cup Our Family® butter

Directions:

Preheat grill for indirect heat.

Using 2 or 3 sheets of aluminum foil large enough to easily wrap the vegetables, and layer one on top of the other.

Place potatoes and onion in the center, sprinkle with salt and pepper, and Our Family® butter. Wrap into a flattened square, and seal the edges securely.

Place aluminum wrapped package over medium heat, and heat until potatoes are tender, approximately 30-50 minutes, turning once.

Yield: 6 - 8 servings



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