

Packet-grilled Potatoes

serves 4

1 1/2 pound potatoes, washed and cut into even sized pieces (mine were 1 1/2 inches long)

4 cloves of garlic, sliced

3 Tablespoons minced fresh herbs (parsley, chives, rosemary, oregano, thyme- any combination will work)

1 teaspoon salt

1/4 teaspoon freshly ground pepper

2 tablespoons olive oil

Cut 2 pieces of aluminum foil, 18 inches long.

Scatter the potatoes on one piece of foil. Sprinkle the garlic and herbs over the top. Season with salt and pepper. Drizzle olive oil over the top. Place second piece of aluminum foil over the top. Along each edge, fold the edges 3 times toward the center to create a seal.

Heat grill to 400 degrees. If you are using a gas grill, keep one of the burners off and turn the others on medium-high. Place the packet on the burner which is turned off. If using charcoal, place the briquettes on one side of the grill and the potatoes on the other side. Cook indirectly for 35-40 minutes until potatoes are tender. Remove from heat, open packet and serve.

If you do not have a grill, you could also cook these potatoes in a 400 degree oven for 35-40 minutes.