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Potato Packs



Photo Susie Iventosch

(Serves 4)

INGREDIENTS

2 potatoes, with skins on and sliced into 1/8-inch slices (can be any kind you like)

1 red onion, sliced into 1/4-inch slices

1 poblano chili, sliced into 1/4-inch slices, or rings

Lawry's or Mrs. Dash Seasoning Salt

1/2 cup grated sharp cheddar (or Monterey Jack)

DIRECTIONS

Layer veggies in the center of four 10-inch square pieces of aluminum foil. (If using on the grill at home, I spray foil first with cooking spray, but when camping you might not have this at your fingertips, so just pile veggies straight onto foil.) Sprinkle veggies with seasoning salt and then put grated cheese over all.

Seal foil tightly and place directly on the coals of your campfire, or on the grill on your barbecue. For the campfire, cook for approximately 4-5 minutes per side, and on the barbecue cook approximately 6-8 minutes per side, turning the packets one time during cooking. You can carefully open one packet to check for doneness. Vegetables should be cooked, and easily pierced by a knife, but not mushy, and cheese will be melted and beginning to brown.

To serve, pass around the packs!



Photo Susie Iventosch

Reach the reporter at: info@lamorindaweekly.com

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