

# Roasted Potatoes

*Contributor: Jennifer Hert Rader*

## Directions

You can use Russet potatoes or new potatoes. I mix this in a large bowl then place it into a foil bag.

Cut potatoes into small squares (bite size).

- Season with desired seasonings:
- Use one or more of the following:
  - Salt
  - Pepper
  - Seasoned Salt
  - Emeril's
- Dot top with butter.
- Close up the foil bag and place it on the grill for 30 minutes or until potatoes are tender.

## Variation

*Contributor: Trudy Hert Duke*

### Ingredients

- 3 lb potatoes, sliced raw
- 1 large sliced onion
- 2 to 3 tsp fresh minced garlic, dot on top
- fresh rosemary, dot on top
- salt to taste
- 1 stick butter, cut in pats and dot on top

## Directions

1. Layer in order written - cook in oven or on grill in sealed foil pouch.

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