

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Grilled Potatoes and Onions

From www.ourbestbites.com

1 potato per person (any kind of potato will work)

½ small onion per person

1 Tbsp butter per person, cut into pieces

¼ tsp. salt per person

Freshly-ground black pepper

Smoked paprika

Aluminum foil

1. Tear sheets (1 per person) of aluminum foil into about 16" pieces. Fold each in half into a square-ish shape and set aside.
2. Preheat grill. Slice potatoes into pieces about 1/8-1/4 " thick. Slice onions about 1/8" thick.
3. Place one potato in the middle of each foil square and dot with butter pieces. Sprinkle with salt and pepper and then sprinkle generously with smoked paprika. Remember, paprika is really mild, so it's hard to add too much. Top each pile with onions.
4. Fold edges in and secure tightly. It's important to get a good seal because the moisture will cook the potatoes and onions and you want all those yummy juices, so if it seems like there's not quite enough foil, wrap packet in another layer.
5. Turn heat on grill to low. Place each packet on the grill. Close lid for 15 minutes. Turn and allow to cook for another 15 minutes. Remove from heat and carefully open each packet.