



FOIL PACKET POTATOES

Ingredients

Potatoes or baby potatoes, cut into uniform pieces
Olive oil or butter
Salt
Pepper
Dill, minced
Onion, scallion, garlic, or shallot, minced

THIS IS SUPER SIMPLE, AND MOST PEOPLE HAVE PROBABLY MADE IT, BEFORE. WE USED MULTICOLORED BABY POTATOES, AND MADE SURE THAT THEY WERE COMPLETELY ENROBED IN FOIL, TO KEEP IN THE STEAM.

Directions

1. Tear off sheets of foil, and put a couple cups of potatoes on each. The more potatoes in the packet, the longer it will take to cook.
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2. Add olive oil or butter, or another fat that you prefer (bacon grease would be great!).
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3. Season with salt and pepper, and sprinkle with dill and whichever allium (plant in the onion family) you prefer.
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4. Wrap up the packets. If there's a gap at the top, wrap with an additional layer of foil.
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5. The packets can be cooked on the grill, which will take longer, or in the coals, which will require a more constant level of attention.
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6. To cook the potatoes in the coals, rake a bed of coals away from the flames, and put the packet or packets on top. Check and turn regularly.
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7. The potatoes are done when they are soft all the way through.