

Campfire Potatoes on the Grill

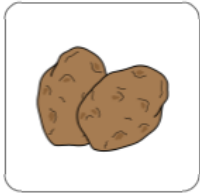
Recipe and Photo Courtesy of Taste of Home

Photos of recipe available at www.tasteofhome.com/recipes/campfire-potatoes



This recipe uses a grill. You must have help to make this recipe.

Ingredients:



5 medium potatoes



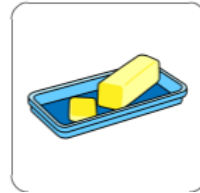
2 tablespoons minced fresh parsley



1 medium onion



1 tablespoon Worcestershire sauce



6 tablespoons butter



Salt and pepper, to taste



1/3 cup shredded cheddar cheese



1/3 cup chicken broth

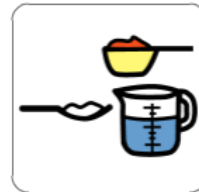
Supplies Needed:



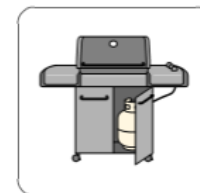
Heavy duty aluminum foil



Knife (and cutting board)



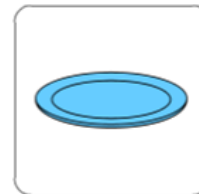
Measuring cups and spoons



Grill



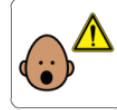
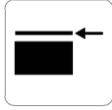
Vegetable peeler



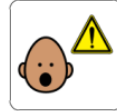
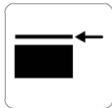
Plate

Campfire Potatoes on the Grill

Instructions:



1. Peel and thinly slice the potatoes. Be careful. Ask for help.



2. Peel and thinly slice the onion. Be careful. Ask for help.



3. Make a "boat" out of the aluminum foil by folding the edges



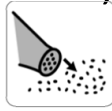
up on a 20 inch x 20 inch piece of foil.



4. Add the potatoes and onion to the foil. Add chunks of butter.



5. Mix the cheese, Worcestershire sauce, parsley, salt and



pepper. Sprinkle over the potatoes and onions.



6. Fold foil up around the potatoes and onions.



7. Add chicken broth to the foil pocket.

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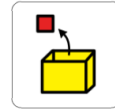
Instructions:



8. Seal the edges of the foil well so broth does not escape.



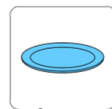
9. Ask for help. Grill, covered, over medium heat for 35-40 mins



10. Once potatoes are tender, carefully remove from heat.



11. Open the foil pocket – being careful to keep your face away



from the steam – and put on a plate.



12. Enjoy a delicious grilled side dish.



Photo Courtesy of Taste of Home