



## Quick & Easy Foil Wrapped Potatoes

1 – 1 ½ pounds small red potatoes  
1 sweet onion  
1-2 T Olive oil  
4 cranks fresh cracked black pepper

Sea salt  
1/3 c. water  
2 (12" x 10.75") Aluminum foil sheets

Thinly slice onions and red potatoes. Layer the potatoes and onions on the shiny side of one sheet of foil. Drizzle the olive oil over the mixture and sprinkle on fresh black pepper and sea salt. Gradually drizzle the water over the mixture. Place the second piece of foil on top and fold the sides over several times creating a good seal. Place on a medium-high grill for 20-25 minutes. Do not turn to other side. The packet will puff up during grilling. Carefully puncture the packet with a knife to release steam. Serve from the packet.

You can also do this in the oven for a no mess side.

Serves 4