

Tricolored Potato Packets

Picnic at the Lake | July/August 2006



- 2 TSP. ITALIAN SEASONING, CRUSHED
- 1½ TSP. GARLIC SALT
- ¼ TSP. FRESHLY GROUND BLACK PEPPER
- 12 OZ. SMALL YUKON GOLD POTATOES*
- 12 OZ. SMALL PURPLE POTATOES OR RED-SKINNED NEW POTATOES*
- 1 MEDIUM SWEET POTATO, PEELED (8 OZ.)*
- ¼ CUP OLIVE OIL
- 3 TBSP. LEMON JUICE
- 2 TBSP. BUTTER, CUT UP

Combine Italian seasoning, garlic salt, and pepper; set aside. Fold a 36×18-inch piece of heavy foil in half to make a double thickness that measures 18×18 inches. Repeat with a second 36×18-inch piece of heavy foil.

Cut potatoes crosswise into slices 1/8 to 1/4 inch thick. Divide potato slices between the 2 pieces of foil. Sprinkle each with seasoning mixture; drizzle with oil and lemon juice. Dot with butter. For each packet, bring up opposite edges of foil and seal with a double fold. Fold remaining edges to completely enclose the vegetables, leaving space for steam to build.

For charcoal grill, grill foil packets on rack of uncovered grill directly over medium coals 30 minutes or until potatoes are tender, turning packets 3 to 4 times to prevent overbrowning (carefully open each packet to check potatoes). (For a gas grill, preheat grill. Place packets on grill rack directly over medium heat. Cover and grill as above.) Makes 8 servings.

*NOTE: If desired, substitute 2 pounds assorted colored fingerling potatoes for all of potatoes. Cut in half or quarters lengthwise.