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Foil Packet Grilled Taters and Onions

- 4 Red potatoes, sliced thin
- 1 Red onion, sliced thin
- 1 Tsp salt
- 1 Tsp ground black pepper
- 4 Tbsp butter

Preheat your grill to medium heat.

Measure out 2 or 3 sheets of aluminum foil large enough to easily wrap the vegetables, and layer one on top of the other.

Place potatoes and onion in the center, sprinkle with salt and pepper, and dot with butter.

Wrap into a flattened square, and seal the edges.

Place aluminum wrapped package over medium heat, and cover.

Cook for approximately 30 minutes, turning once.

Serve hot right off the grill.

Yield: 4 Servings