

Campfire Potatoes (sides)

Prep: 15 mins. Cook: 40 mins. Servings: 4-6

Ingredients

- 2 lbs. red potatoes
- 3 T. butter
- 3 T. olive oil (optional)

Seasonings

- 2 T. garlic powder
- 2 T. onion powder
- 1 T. seasoning salt (or favorite seasoning)

Instructions

1. Preheat oven to 425 degrees.
2. Cut potatoes into 1-inch chunks.
3. In a large bowl, combine potatoes with olive oil, garlic powder, and salt. Gently toss to evenly coat.
4. Spread the potatoes into three large pieces of foil. Then top each with a slice of butter.
5. Fold the foil around the potatoes to securely make a foil packet.
6. Place packets on a baking sheet and roast in the oven for 20-30 minutes until potatoes are tender.

Taste and adjust seasonings before serving.

***Chef Tip:** Heavy duty foil works best for this recipe.

