

August 15, 2018
The Grate Grilled Onion Potato

Ingredients:

- 5 medium baking potatoes
- 1 small onion, sliced
- Salt and pepper to taste
- 1 bottle (8 oz.) zesty Italian salad dressing

Directions:

Wash and pat dry baking potatoes, then fan slice them, dividing each potato into 5-7 sections, without cutting all the way through. Place the onion slices into the cracks between the potato slices. Sprinkle with salt and pepper and place each potato on to a double layer of heavy-duty foil measuring about 12 square inches. Curl the foil up and around the potato, leaving the top open for the final preparation step. Pour 2-4 Tbsp. of the salad dressing over each potato. Wrap foil around potato and seal tightly.

Grill, covered, over medium heat for 50-60 minutes or until the potatoes are tender.

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