



Foil Wrapped Potato Kababs

From the kitchen of B.J. Thompson

Note** While these kabobs are intended to be cooked on the BBQ, I have also made them in the oven with great success. Simply preheat your oven to 400°F, place foil wrapped kabobs on a baking tray and cook for 45 minutes.

Vegetable Ingredients

- 2-3 medium Yukon Gold potatoes, cut into 24 ¼" thick slices
- 1 red pepper, seeded and cut into 4 pieces
- 1 orange or yellow pepper, seeded and cut into 4 pieces
- 1 zucchini, cut into ½" thick slices
- 1 cooking onion, peeled and cut into ½" thick slices

Marinade Ingredients

- ¼ + 1/8 C extra virgin olive oil
- 1 t garlic powder
- 1 t seasoned salt
- 1 t parsley flakes
- 1 t paprika
- 1 t basil
- ½ t black pepper

1. Prepare your marinade by mixing the olive oil and all the spices in a large bowl.
2. Add the potatoes, peppers, zucchini and onion. Gently mix until all the vegetables are evenly covered with marinade.
3. Thread the vegetables onto the skewers alternating between the potatoes and the other vegetables.
4. Wrap each skewer in a large piece of tinfoil making sure it is very tightly sealed.
5. Cook on the BBQ over medium heat for 45 minutes (turning every 10 minutes.)