



BBQ Potatoes

From the kitchen of B.J. Thompson

4 large potatoes (white or yellow)
1 medium onion
garlic powder, thyme, black pepper

1. Wash and pat dry the potatoes. Dice them into 1" cubes (keeping them as much the same size as possible.)
2. Divide the potato cubes into two equal piles. Place each half onto a large sheet of tinfoil that has been coated with a non-stick spray.
3. Dice the cooking onion and divide equally between the two tin foil packages.
4. Dust the potatoes with garlic powder, thyme and black pepper.
5. Add a generous tablespoon of butter to each package.
6. Wrap the tin foil tightly around the potatoes, keeping the package as flat as possible. Add a second sheet of tin foil to keep the butter from dripping out while cooking.
7. BBQ for 30-35 minutes over medium heat, turning every 10 minutes.