

Grilled Splaine Potatoes

*I can't say this is a top-secret recipe because it's pretty basic. But it's one of the few things my father makes and something he taught me to make when I was a kid. He wasn't much of a cook, but he could make these potatoes. And since the only cooking he did was on the grill, there was always a little tension between the outside cook and the inside cook (my mother) who was coordinating everything else. We affectionately called this situation "**Panic at the Grill.**"*

Enjoy, Dave

Ingredients

Idaho or a good baking potato
Yellow onions
Butter or margarine
Salt
Pepper
Garlic Powder
Paprika



Directions

Scrub the potatoes and leave the skin on. Slice them vertically in probably 4 places so the slices are about 3/4 of an inch. Slice the onion in half, then slice it rather thin. Put a sheet of foil on the counter, then put the potato on the foil. Put a pat of butter in between each slice of potato. Put a slice of onion on each pat of butter. Put the potato back together as best you can. Season with the salt, pepper, garlic powder, and paprika. Feel free to add any other spices you (i.e., Mrs. Dash). Put the potato back together, roll and fold the foil around it. Wrap it again with a second piece of foil. If you can, cook with indirect heat on the grill for about an hour at 350 degrees, turning them once. If you only have one burner, put it on medium to low and try not to put the potatoes on any hotspots. Cooking them with direct heat, you might want to turn them more often.



Favorite family recipes; from our home to yours.

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