

Baked Sliced Potatoes

Ingredients:

- potato
- margarine
- foil
- salt, pepper, garlic salt

Instructions:

Scrub and cut potatoes into thick slices. Use one potato per person. Do not peel the potatoes. Place each one on a double sheet of heavy foil. Add 1 T. margarine. Sprinkle with garlic, onion salt and pepper. Seal and bake on the grill, turning often for a hour. or 15-20 minutes on coals.

Cheese Potatoes in a Parcel

Ingredients:

- 1 Med. Potato, peeled and sliced
- 2 oz. Cheese cut in cubes
- 1 slice Bacon, diced
- 3 slices onion, separated into rings
- 1 tbs. Butter or Margarine
- salt, pepper, paprika

Instructions:

Use a double thick piece of heavy duty foil. With a little oil, lay the potatoes on the foil, distributing the slices evenly, and season with a little salt, pepper, and paprika. Scatter the cheese and bacon and onion rings evenly over the potatoes, sprinkle the butter pieces on top. Fold the foil to form a parcel, closing the edges carefully. Cook the cheese potatoes over a charcoal grill for 50 minutes, turning the parcel repeatedly. You can use dried diced onions and dried bacon, but add a few tbs.(4-6) water.

Foiled Onions

Ingredients:

- Large onion
- margarine
- salt & pepper
- bacon
- foil

Instructions:

Peel a large onion and cut in half. Place a pat of margarine on the cut side and sprinkle with salt and pepper. Top with a half strip of bacon on each half onion. Wrap each in double heavy foil and seal tightly. Bake on coals 35-45 minutes. (1 onion for 2 persons)

Great Outdoors Potatoes

Ingredients:

- Potatoes
- ¼ cup Olive oil
- 2 teaspoons Lemon juice
- 1 teaspoon Dijon mustard
- ½ teaspoon Corriander
- ½ teaspoon Fresh ground peppper
- 1 teaspoon Minced onion
- 1 Pureed garlic clove
- 1 teaspoon Paprika

Instructions:

Scrub potatoes and cut into quarters, keeping skins on. Boil until tender, and coat them with the dressing which you can prepare in advance. Wrap the potato quarters in tin foil, and place on coal to brown. Delicious with meat or fish.

Rice On The Coals

Ingredients:

- 1 1/2 cups minute rice
- 1 1/2 cups water
- 1 T. margarine
- 1/2 tsp. salt
- dash pepper
- 4 tsp. instant bouillon

Instructions:

Place two sheets of foil (14" sq.) on top of each other in a cooking pot. Press into a bowl or pouch. Add ingredients and seal tightly. Remove from pot and place on coals for 15 minutes. serves 4

Sweet, Sweet Potatoes

Ingredients:

- 1 can sweet potatoes
- margarine
- maple flavored syrup

Instructions:

Remove completely the top from a 18 oz. can of sweet potatoes. Strip off Label. Drain some of the liquid into a cup, and add 1/4 cup maple flavored syrup and 1 T. margarine. Return liquid to cover the sweet potatoes. Cover can with foil. Place on a grill or near coals and heat until bubbly, about 20 min.

Veggies on the Barbie

Ingredients:

- potato
- sweet potato
- corn on cob

Instructions:

Foil wrapped potatoes will take about 45 min.-1 hr. depending on size. Prick the Tatter to keep from exploding. Sweet potatoes, yams, large onions in foil = 45 min.-1 hr. Foil wrapped corn on the cob, 25-45 min. depending on maturity of the corn, not the girl.

Cooking Directions and Times for Different Veggies (Foil Packet)

Cut an 18-inch square of heavy-duty aluminum foil. Place vegetable in center of the foil. Season to taste with salt and pepper. Dot with margarine or butter. Add 1 tablespoon water. Bring up 2 opposite edges of foil and, leaving a little space for expansion of steam, tightly seal top, then seal each end. Place foil packet on cooking grate. Cook Indirect for the time given in the chart, turning packet over once halfway through grilling time. Timings below are for crisp-tender vegetables. If you prefer more tender vegetables, allow longer cooking times

Vegetables	Amount	Approximate Cooking Time
Beans, green and wax (whole)	30	30-35 min.
Broccoli flowerets	1 cup	15-18 min.
Brussels sprouts	1 ½ cups	18-20 min.
Carrots (cut into 1/2-inch slices)	1 ½ cups	15-20 min.
Cauliflower flowerets	2 cups	20-25 min.
Corn on the cob (foil-wrapped)	4 medium ears	25-35 min.
Eggplant (cut into 1-inch slices)	1 small	20-25 min.
Kohlrabi (cut into julienne strips)	1 ½ cups	25-30 min.
Mushrooms (whole or sliced)	1 ½ cups	8-12 min.
Peppers, sweet red, green, or yellow (cut into 1-inch strips)	1 ½ cups	15-20 min.
Potatoes (foil-wrapped)	4 medium	50-60 min.
Yellow summer squash (cut into 1-inch cubes)	1 ½ cups	6-10 min.
Zucchini (cut into 1/2-inch slices)	1 ½ cups	6-10 min.