

# Grilled New Potatoes



PREPARATION TIME  
10 minutes



COOKING TIME  
45 minutes



PERFECT PARTNER  
shrimp kebabs



Did you cook more potatoes than you need? Use leftovers to make a delicious cold potato salad. Add diced green onion, red pepper and pickle. Toss with your favorite salad dressing.

## SHOPPING LIST

- new potatoes

## ON HAND

- butter • onion • salt • pepper
- garlic salt • dried rosemary

## INGREDIENTS

- 1 small onion, sliced
- 1½ pounds new white potatoes, scrubbed
- ¼ cup melted butter or margarine
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic salt
- ½ teaspoon dried rosemary

SERVES 4

## COOKIN' Xpress

- To cut the grilling time in half, microwave the potato halves on HIGH for 1½ to 2 minutes. Add to the onions and proceed as recipe directs.
- For super-fast cooking, substitute shredded or cubed hash brown potatoes for the new potatoes. Smaller potato pieces will cook in about half the time.

### Make Ahead

Prepare the potatoes earlier in the day to save time before dinner. Scrub, cut and place potatoes in cold water with a little lemon juice to retard browning. Refrigerate.

### ♦ VARIATION

Combine sweet potatoes and crushed pineapple on foil. Top with some brown sugar and butter; follow recipe from step 3.

**1** Preheat grill or broiler. Spray a large piece of heavy-duty foil generously with cooking spray. Arrange onion slices in center of foil.



**2** Cut potatoes into halves; arrange cut sides up on onion slices. Drizzle butter over potatoes. Sprinkle with salt, pepper, garlic salt and rosemary.

**3** Fold foil to enclose vegetables; seal tightly.



**4** Grill or broil for 40 minutes, turning once. Open foil and fold back edges. Grill for 5 minutes longer or until potatoes are tender. Transfer to a serving dish.