



Roasted or Grilled Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb russet potatoes
1 tbs butter/margarine/olive oil
1 tbs garlic and onion seasoning
Fresh cracked pepper

Instructions

This is a super simple recipe that I use all the time when we have BBQ's. It can be made in large batches with little effort and feeds lots of people.

Feel free to add different spices. Sometimes I go for fresh herbs (rosemary and potatoes are a classic), Cajun seasonings, or fresh chopped garlic.

If you are grilling, you can also add some more vegetables. Just be careful because potatoes do take a while to cook, and you don't want to over cook the others.

To make:

Cut clean potatoes into equal sized parts.

If making in the oven:

Spread on a baking sheet and toss with butter/olive oil and the seasoning. (I usually use olive oil for the oven). Roast potatoes at 425 degrees for about 20-30 minutes or until tender. Cool for 5 minutes and serve.

If grilling:

Make a large "boat" out of aluminum foil. Toss potatoes in seasoning and add butter (I usually use butter for grilling because it will melt and help cook the potatoes faster with steam). Cover with more foil and cook on the grill. The cooking time will vary based on the heat of the grill, but I've found that it usually takes about 15-20 minutes.