

## FIRE ROASTED OREGANO POTATOES

Serves 6

24 each mixed color baby potatoes  
6 sprigs rosemary / OREGANO  
6 garlic cloves, peeled  
24 each fresh pearl onions *peeled*  
6 T. olive oil  
salt and pepper to taste  
12, 12x12-inch foil sheets

Preheat the grill to medium high heat.

Stack 2 sheets of foil for each packet. On each foil stack, place 4 potatoes, 1 sprig rosemary, 1 garlic clove, and 4 onions. Drizzle with olive oil and season with salt and pepper.

Seal the packages and place the potato packets on the grill over indirect heat. Turn occasionally to prevent burning. Bake for approximately 25 minutes, or until potatoes are cooked through.