

Ranch House Potatoes

Catheryne Wood - Dallas, TX
Treasure Classics - National LP Gas Association - 1985

*1 medium potato (per person)
2 tablespoons chopped onion (per person)
salt (to taste)
pepper (to taste)
1 tablespoon butter or bacon drippings (per person)*

Preparation Time: 10 minutes

Grill: 1 hour

Peel and cut the potatoes into bite-size pieces. Arrange the individual potato servings on squares of heavy aluminum foil.

Chop the onions and add to the potatoes. Salt and pepper to taste. Add the bacon drippings or butter.

Bring the corners of the foil together and twist, sealing tightly. Place the packages on a cookie sheet.

Bake at 400 degrees for 45 minutes or, if desired, place over hot coals on a grill and cook for one hour, turning occasionally.

Excellent with steak and a salad.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .