

# foil wrapped garlic cheesy potatoes



## ingredients:

1 potato per person  
grated tasty cheese  
garlic butter - made to taste  
paprika  
salt & pepper  
1 piece of alfoil for each potato  
cooking oil spray

**step one:** Peel and clean potatoes. Cut potato into slices approx. 5 - 6 mm thick and place potato onto a piece of foil that has been sprayed with cooking oil.

**step two:** Spread garlic butter between the potato slices and sprinkle with a little tasty cheese - use as much or as little cheese as you like.

**step three:** Sprinkle with a little paprika and salt and pepper - like the cheese, use as little or as much as you like.

**step four:** Wrap with the foil in such a way that you can easily open before the cooking time has finished.

**step five:** Cook on the BBQ for at least one hour, turning once and opening the foil for the last ten minutes.



## helpful hints:

- The potatoes can also be cooked in the oven.
- I have a Weber Baby Q but have cooked these on a regular BBQ with as much success.
- Cream Delights / Coliban are the best potatoes to use.

*Enjoy!*