



## Grilled Potatoes

**Yield:** 6 servings

### Ingredients:

- 3 pounds potatoes with skins, scrub clean, cut into quarters
- 3 tablespoons cooking oil
- 2 medium onions, sliced thinly
- 4 tablespoons parmesan cheese, grated
- 1½ tablespoons. dried parsley
- ½ teaspoon garlic powder
- Salt and Pepper, to taste



### Instructions:

1. Place potatoes into bowl, add oil and toss.
2. Add remaining ingredients and toss.
3. Place potatoes in an aluminum pan or on aluminum foil. \*
4. Cook potatoes about 30-45 minutes. For quicker cooking, partially boil or microwave potatoes before grilling.

\* If using aluminum foil, bring longer sides of foil together over food. Fold down loosely in locked folds, allowing for heat circulation and expansion. Fold up short ends; crimp to seal. If using an aluminum pan, cover the pan with aluminum foil.

*It is best if you do not cook potatoes directly over the flame. Charcoal grills-move charcoal to one side of grill and place potatoes away from coals. Gas grill (multiple burners)-turn off one of the burners and place potatoes over unlit burner. Close grill cover while cooking.*

**Nutrition Facts:** Calories, 270; fat, 8 g; calories from fat, 70; sodium, 70 mg; carbohydrate, 44 g; fiber, 6 g

Source: University of Illinois Extension



Cornell University  
Cooperative Extension  
Fulton and Montgomery Counties

Cornell Cooperative Extension in Fulton & Montgomery Counties provides equal program and employment opportunities.