



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ITALIAN POTATO PACKETS

1 pound B-size red potatoes	½ teaspoon Italian herb seasoning
1 tablespoon olive oil	¼ teaspoon salt
2 cloves garlic, minced	Dash ground black pepper

1. Preheat oven to 425 degrees F. Cut two 10 x 14-inch sheets of heavy-duty foil; set aside.
2. Scrub potatoes. Do not peel.
3. Cut potatoes into quarters. Place in large bowl.
4. Add remaining ingredients and toss to coat potatoes.
5. Divide potatoes evenly between foil sheets, placing potatoes in center of each sheet.
6. Bring long sides of foil together over potatoes, fold down in series of locked folds.
7. Fold outside edges in, crimping to seal.
8. Place packets on jellyroll pan.
9. Bake in 425-degree oven for 15 minutes. Turn packets over; bake until potatoes are tender, about 10 to 15 minutes longer.
10. Serve immediately.
Makes 4 servings.

To Grill Potato Packets Outdoors

1. Follow steps 2 through 7.
2. Place potato packets on grid over medium-high heat; grill for 20 to 25 minutes, turning occasionally, until potatoes are tender.

