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Betty Crocker

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Seasoned Grilled New Potatoes



Just a little butter, garlic, and salt is all you need to make irresistible potatoes on the grill.

Prep Time
50 min

Total Time
50 min

Servings
8

- 2 lb new red potatoes**
- 1/4 cup butter or margarine, melted**
- 2 garlic cloves, minced**
- 1 teaspoon seasoned salt**

1. Heat gas or charcoal grill. If potatoes are large, cut in half or quarter for uniform pieces. Place potatoes in 8-inch square disposable foil pan or in center of large sheet of heavy-duty foil.
2. In small bowl, mix butter, garlic and salt; pour over potatoes. Cover pan with foil or seal foil packet with double-fold seals, allowing room for heat expansion.
3. When grill is heated, place potatoes on gas grill over medium heat or on charcoal grill over medium coals. Cook 35 to 45 minutes or until potatoes are tender, stirring potatoes in foil pan or turning foil packet several times during cooking.

Add 2 tablespoons of chopped fresh herbs to the seasoning mixture for these grilled potatoes. Try a combination of your favorite herbs, such as rosemary, thyme and/or sage.

Nutrition Information

Serving Size: 1 Serving Calories 140 (Calories from Fat 50), **% Daily Value** Total Fat 6g 6% (Saturated Fat 3 1/2g, 3 1/2% Trans Fat 0g 0%), Cholesterol 15mg 15%; Sodium 220mg 220%; Total Carbohydrate 20g 20% (Dietary Fiber 3g 3% Sugars 1g 1%), Protein 2g 2% ; **% Daily Value***: Vitamin A 4%; Vitamin C 10%; Calcium 2%; Iron 10%; **Exchanges:**1 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 Fat; **Carbohydrate Choices:**1 **Percent Daily Values are based on a 2,000 calorie diet.*

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