

Bacon & Onion Foil Packet Potatoes

2 to 3 sheets of heavy-duty foil

1 packet onion soup powder

10-12 baby red potatoes, thinly sliced

12 slices of cooked and crumbled bacon

1 small onion thinly sliced and diced

1 cup cheese (optional)

Salt and pepper to taste

3 tablespoons butter

Sour cream for serving (optional)

Spray each sheet of foil with cooking spray. Top each piece with equal portions of potatoes, bacon, 1 packet onion soup powder and mix. Add salt and pepper to taste. Add 1 tablespoon of butter to each serving.

Wrap securely.

Grill for 20 to 30 minutes. Or you can bake it in the oven, at 350° for about 35 minutes or till done. Let stand 10 minutes before serving. Serve in foil, topped with sour cream if desired