

Grilled Potato Packets

Ah, the great outdoors. The patio umbrella is up, the beers are cold and you're stuck in the kitchen making sides to go with the grilled entree. Um, no. We've got you covered with these slick, savory potato packets. They're versatile, so fill them with whatever the gardens are giving up. And bonus: no clean up! Give yourself a pat on the back and take all the credit. Summer just got cooler.

Ingredients

1½ pounds (about 2 medium) russet potatoes, scrubbed, dried, cut crosswise into 1/4-inch-thick rounds
2 ounces thinly sliced pancetta, chopped (about 1/2-inch pieces)
1/2 red onion, thinly sliced
2 cloves garlic, crushed
4 sprigs fresh thyme
3 tablespoons extra virgin olive oil, plus additional for drizzling
2 teaspoons kosher salt and 1/2 teaspoon freshly ground black pepper
Splash of white wine or water (about 1 tablespoon)

special equipment

gas grill

Directions

Heat a grill on medium for indirect heat.

Tear 3 sheets of foil, each about 18 inches long. Divide and pile the potatoes, pancetta, onion, garlic and thyme in the center of each foil. Drizzle with oil and season with the salt and pepper. Toss to combine and spread the potatoes in one layer to one side. Drizzle wine (or water) over each stack of potatoes. Fold the foil over top and seal the 3 sides, making a flat envelope, allowing space for expansion.

Cook the foil pouches on the grill, covered, for 20 to 25 minutes. Use a large spatula to transfer the packet to a baking sheet to catch any leaks. Open a corner of the packet —be careful of the steam — and test a potato for tenderness. Discard the thyme stems. Transfer the potatoes to a platter, drizzle with some more oil and serve.

total time: 45 minutes

active prep: 15 minutes

serves: 4

difficulty: *easy*