



RBQ'S SMOKED BAKED POTATOES

- 8 baking potatoes
- 1 cup bacon grease, softened, not melted

Herb Mix:

- 2 Tbs. ground sage
- 2 Tbs. granulated garlic
- 2 Tbs. dried parsley
- 2 Tbs. salt
- 2 Tbs. coarse grind black pepper
- 2 Tbs. granulated sugar
- 2 Tbs. paprika

Wash and dry 8 baking potatoes.

Rub soft warm bacon grease into skin of each potato, covering each completely.

Put herb mix in shallow bowl and roll potatoes in mixture. covering completely with spices, puncture each potato several times with ice pick or sharp end of boning knife.

Place on hot grill in smoker, and smoke for 1 hour at 250° degrees, turning once. Remove potatoes and wrap each in double layer of heavy duty aluminum foil. Seal foil and continue cooking for another 1-1 1/2 hours.

Serve in foil. Slice open, fan and slather with butter, sour cream, chili, and/or your favorite barbecue sauce.

Serve 8

