



CURSES... FOILED AGIN' TATERS

- 10 large potatoes, sliced 1/4 inch thick
- 5 medium onions, sliced and broken into rings
- 1 pound of sliced Tillamook Aged White Cheddar
- 1/4 lb. blue cheese, crumbled
- 2 sticks butter, cut into 1/4" pats
- 2 Tbs. olive oil (per packet)
- sea salt
- fresh ground black pepper

2-3 pieces of heavy duty aluminum foil (approx. 11" X 14")

Lay out a square of foil, and place a layer of potatoes in the center of the foil. Then a layer of onion on the potatoes, salt and pepper, add two butter pats, and follow with a layer of cheese on top.

Continue to alternate layers till you have three layers, adding butter on each one. Sprinkle crumbled blue cheese on top. Drizzle with olive oil.

Fold foil over the top and close with a double fold to seal completely, making 2-3 packets.

Place on grill over medium coals for approximately 1 hour, turning occasionally.

Serves 6-8

