



DISH PAN TATERS

- 4 large baking potatoes, (peels left on) cut into 1 inch chunks
- 1/4 cup butter
- 4 garlic cloves, crushed and chopped
- 1 large sweet onion cut into chunks
- 4 carrots cut into 1 inch pieces
- 4 stalks of celery cut into 1 inch pieces
- 1 Tbs. garlic powder
- 1 tablespoon Mexene chili powder
- 2 Tbs. favorite blackened seasoning
- 1 tsp. black pepper
- 1/2 tsp. salt
- 1 Tbs. parsley flakes

Have charcoal or gas grill at high temperature. Use an old deep pan such as an aluminum or stainless dish pan. Add the stick of butter, onion, celery, carrots, potatoes, chopped garlic, and spices in this order. (The steam from the green veggies helps cook the potatoes on top of the mix.)

Cover the pan and seal it with foil and place on your grill for about 20 minutes or until potatoes are done and easily pierced with a fork.

Serve right from the pan!

Serves 4

