



NEW POTATOES IN GARLIC-LEMON BUTTER

- 1/2 cup butter, softened
- 2 cloves garlic, minced
- two lemons cut in quarters
- 24 new potatoes, about 3 lbs.
- 1 Tbs. sage
- salt and pepper

heavy-duty aluminum foil

Mash garlic into softened butter. Arrange half of the potatoes in a single layer on two layers of heavy-duty foil. Dot potatoes evenly with half of the butter mixture, squeeze juice of one lemon onto potatoes and drop lemon quarters into mixture. Sprinkle with 1/2 Tbs. sage, salt and pepper. Seal package securely with double fold. Repeat with remaining potatoes to form second package.

Roast directly on hot coals or on grill at High setting for 40-45 minutes or until tender, turning packages frequently.

Serves 8

