

Barbecue Potato Wedges



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3 large baking potatoes, cleaned and cut into wedges
1/2 teaspoon chili powder
1/2 teaspoon dried cilantro
1/4 teaspoon garlic powder
1/4 teaspoon ground cumin
1/8 teaspoon salt
1/8 teaspoon ground cayenne pepper
3 tablespoons finely chopped sweet onion
2 tablespoons extra virgin olive oil
1 cup shredded Colby-Jack cheese

Make two packets for potatoes. Use two sheets (18 x 18 inch square) of heavy duty aluminum foil layered on top of each other. Evenly divide potato wedges between packets.

In a small bowl, combine chili powder, cilantro, garlic powder, cumin, salt, and cayenne pepper. Mix well. Sprinkle seasonings evenly over potatoes. Sprinkle onion evenly over tops of potato wedges. Drizzle potatoes with olive oil. Fold aluminum foil into flat, rectangular packets. Triple fold all seams.

Place prepared packets on grill. Cook for 10 to 15 minutes and turn packets over. Grill 10 to 15 minutes and turn. Cook an additional 10 to 15 minutes. Remove from grill. Carefully open packets. Potato wedges will be hot. Sprinkle wedges with cheese. Allow cheese to melt and serve immediately. Garnish with sour cream, salsa, bacon bits, tomatoes, fresh diced peppers, and green onions.

Cook's Note: Cooking time will vary based on temperature of grill, size of potato wedges, and shape of packet.