

## Grilled Red Potatoes

By Beth Nudelman

Small red potatoes  
Fresh garlic  
Fresh dill (optional)  
Olive oil

Wash potatoes. Pour olive oil (about  $\frac{1}{4}$  cup) into disposable pie tin or tin-foil lined pan for grill (or inside oven).

Roll potatoes in oil. Top with fresh minced garlic. Cover with foil and cook 30 - 45 minutes. Uncover and turn potatoes as they brown on the bottom. Keep cooking until fork soft and as browned as you like. Add fresh dill just 10 - 15 minutes of cooking.