

Barbeque-Baked Sage Potatoes

Ingredients:

4 Shurfine Fresh Russet
Potatoes
1 Green Pepper
16 Sage Leaves
3 Tablespoons Olive Oil
2 Cloves Garlic, Minced
1/2 teaspoon each Salt
and Pepper

Preparation:

Scrub potatoes; slice almost through at 1/4 inch intervals. Cut pepper into quarters; slice crosswise into strips. Insert 1 pepper strip into each slit of potato. Insert sage leaf into every third slit. Stir together oil, garlic, salt and pepper; brush over potatoes and pepper to coat evenly. Wrap each in foil, sealing well. Place on grill over medium heat; cover and cook, turning occasionally, for 1 hour or until tender.

Makes 4 servings.