

Buttery Red-Skinned Potatoes

You will need

Makes 4-6 servings

2 lb. red-skinned potatoes, washed and cubed.

3-4 tbsp. butter (divided)

1-2 tbsp. Lowry's seasoned salt

1-2 tbsp. granulated garlic

Pepper to taste

Cayenne pepper to taste

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Directions:

1. Spray foil tin or other grill-safe or oven-safe dish with non-stick spray. Add potatoes.
2. Mix in salt, garlic, pepper & cayenne pepper.
3. Top with pieces of butter.
4. Cover and cook at 350-400°F for 30-40 min (or until fork tender).

Tip: If you are an onion lover, add chopped up sweet, Candy Onions.



Time to Table:
45-55 min