

Grilled Cabbage & Potato Packets

What you'll need to make one packet, which is enough for 2 or 3 people as a side dish:

1/2 head of cabbage, thinly sliced
1 small red or yellow onion, thinly sliced
5 or 6 small red potatoes, slice about 1/8 inch thick
olive oil, about 1 or 2 tablespoons total
salt and pepper
grated cheese, 1 or 2 tablespoons per layer (about 1/4 cup total)

Heat your grill.

Cut off a piece of aluminum foil--about 14-16 inches. If your foil is very thin double it. Line the foil with a piece of parchment of the same size.

You're going to create a mound in the middle of the parchment by layering the ingredients. This should be maybe 5-6 inches wide by about 8-9 inches long.

Layer in the order (see the pictures above): cabbage, onions, potatoes. Drizzle with olive oil. Sprinkle with salt, pepper, and grated cheese. Repeat one or two more times. End with a layer of cabbage.

Wrap the parchment tightly. Wrap the aluminum foil around the parchment packet closing the top and ends tightly.

Reduce the heat of the grill to medium (use your best judgment since some grills are hotter than others). Place the packet on the grill and cook about 30 minutes turning once. You can test the potatoes by carefully (really **carefully!** 'cos it's going to be **hot and steamy** in there) by removing the packet from the grill and gently opening it to take a peek and test with a fork. Return to the grill if the potatoes are not soft.