

Recipe: BBQ Potatoes

Of course, meat plays an important role when having a barbecue. However, do not forget about the side dish. One of them are barbecue potatoes.

This recipe is rather when you are expecting at least five guests than just for yourself so do not freak out because of the large amount of food 😊

(Note: Because we are Swiss, the scale unit is kilogram and liter and so on. So if you are having troubles, check the internet for a converting tool.)

All right, let us start.

Time 🕒

Preparation: 15 to 20 mins

Cook time: 35 to 40 mins

Ingredients

- 2.5 kg potatoes, cut into cubes
- 1.5 dl (cup) olive oil
- 2 tablespoon of BBQ spices (e.g. McCormick Applewood rub)
- Himalayan salt, black pepper
- A touch of garlic
- 1 large onion, cut into rings

Feel free to add cherry tomatoes, olives or grilled peppers as well in order to make your own home-style potatoes.

Directions

- Mix cup of oil with the barbecue spices and add salt, black pepper and some garlic
- Cut the potatoes into cubes
- Cut the onion into rings
- Toss potatoes with the mixture in large bowl
- Place potatoes and onions on large wide sheet using baking paper.
- Put it in the oven at 180° C for about 35 to 40 minutes

(Another possibility is to grill the potatoes. When doing so, put a part of the whole potatoes into heavy-duty aluminum foil and grill for around the same time. Turn it over halfway through cook time.)

Before



After

