

{ingredients}

- 1-6.5 oz. can of stems and pieces of mushrooms
- 2-15 oz. cans of sliced or whole white potatoes
- 1-4oz. can of diced green chilies
- 1 15.5 oz. jar of salsa con queso plain or medium
- 6 stalks of chopped green onions (optional)
- 1 Tbsp. Corky's Cookout Seasoning
- 18" long piece of foil
- Olive oil or Spray oil

{Corky's Cookout Grilled Potatos}

{Directions}

- Turn on grill and preheat on low
- Place foil on a counter and spray with oil spray or cover with olive oil.
- Open and drain the potatoes, mushrooms and green chilies. Place on the foil in the order. Clean and chop the green onions if desired and place on foil. Sprinkle half of the Corky's Cookout Seasoning on the ingredients on the foil. Open the con queso and pour it over the ingredients, and sprinkle the rest of the Corky's Seasoning over the ingredients.
- Fold the Sides of the foil together tightly and roll the ends up to seal in all the ingredients. Place on the top rack of the grill for 10 minutes. When you start cooking your meat turn the grill to high as you would normally. When the mean is done your potatoes and vegetables will be done also. This will serve 6 at a cost of about a buck and a quarter each. You can be eating a great meal in about a half hour after you get home from work.



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