

Smoked Sausage, Potato, Onion and Bell Pepper Hobo Packets.

Ingredients:

- 1 lb smoked sausage
- 2 pounds of potatoes
- 1 large onion
- 1 bell pepper, color of your choice. I happened to have red on hand.
- Salt, Pepper, and Garlic Powder to taste.
- You'll also need heavy duty foil. 4 pieces made into roughly 12"x12" squares

From Cookin' Mimi URL of recipe: <http://cookingmimi.wordpress.com/2011/06/21/smoked-sausage-potato-onion-and-pepper-hobo-packets/>

Directions:

Peel potatoes if desired and cut into bite sized pieces. Chop onion and bell pepper in to bite sized pieces.

Divide potatoes, peppers, and onions into fourths and places one fourth on each of your foil squares. Season with salt, pepper, and garlic powder. Cut smoked sausage into chunks and place on top of the potato mixture.

Bring long edges of foil together in the middle, fold top over once, and keep folding until it the seam has reached the food. Crimp the short edges in a similar fashion.

Cook covered on a hot grill for 25-30 minutes or until potatoes are tender and sausage is hot. Be careful when opening packets because there is a lot of very hot steam trapped in there.

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