

GARLICKY NEW POTATOES

I'm giving away one of my BBQ secrets here!

- 20 new potatoes quartered
- 2 onions chopped
- 6 cloves of crushed garlic
- 4 tablespoons of olive oil, or rapeseed oil
- Sea salt and ground pepper

In a large bowl mix the potatoes, onion and garlic together with 1 tablespoon of oil and season well.

Prepare 4 individual double sheets of tin foil and drizzle with the oil and place some potatoes in the centre of each and top with a little more oil.

Seal each of the parcels tightly and place on the BBQ grill for 20 - 30 minutes turning them regularly until cooked through.

(On occasions I drizzle them with chilli or flavoured oils!!)