



Grilled Summer Potatoes

A perfect side to enjoy with our spicy chipotle chicken wings and a glass of Syrah.

Ingredients

- 6 medium potatoes, cut into 1/4 inch slices
- 1 yellow onion, sliced
- 1/2 cup mushrooms, chopped
- 1/2 cup butter, sliced
- 2 tablespoons minced garlic
- 2 - 3 strips raw bacon, cut into 1/2 inch slices
- Salt and pepper, to taste

Directions

1. Layer all ingredients in 9"x9" disposable or grill-safe pan, tightly seal the pan with tin foil.
 2. Place pan on the grill at 375 degrees. Do not open the foil until the potatoes have been cooking for at least 30 minutes.
 3. Remove potatoes from the grill once they're crispy on the bottom and onions are fully caramelized, 30-45 minutes total.
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Wine Recommendations



2018 The Reserve Syrah



2017 The Reserve Syrah



2019 "Stampede" Bold Red Wine Blend