



PUNCH CREATIVE
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Grilled Pierogi Potato Recipe
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Serves 4 hungry folks.

INGREDIENTS:

- 4-5 decent sized spuds, washed but not peeled.
- 1 stick butter (elevate slightly if you really like butter)
- 1 medium sized onion, peeled and finely chopped
- seasonings to taste: salt, pepper, garlic powder, parmesan cheese, bacon crumbles...
- shredded cheese (ched, jack--whatevah), sour cream

Fork holes in the spuds for microwave preparation (both sides)
9 minutes on high, turn over, 9 minutes on high

Lay out WIDE heavy duty foil--you're gonna make a small football.
slice half the stick of butter, lay it out in a loose "row"
overlay half of the chopped onion
bang this with a layer of spices/seasonings/crumbled bacon

Remove spuds, slice in half "lengthwise"...then slice into medallions about 1/8 inch thick-- it is okay to let these cool if you like (really freakin' hot).

Lay spuds out over butter and onion row (loosely side by side)
Top spuds with the rest of the butter and onion and another blast of spices
Fold foil into "football" packet. I often reinforce with an extra mondo piece of foil here--you don't want the butter to leach out on the grill.

Grill for a minimum of 15 min or so... medium high heat... flip occasionally... almost impossible to overcook...but you want to cook long enough to let the onions do the work (lose moisture, gain flavors).

Bring the whole shebang inside and you can simply "cut" an end of your elongated football packet... the whole schmeer will slide right out into a nice medium sized serving bowl.

Top with shredded cheese and sour cream (optional). Eat hearty.

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