

Fire- Roasted Potatoes



Serving: 4



Preparing Time: 5 min



Total Duration: 50 min

Ingredients

- ♦ 4 whole potatoes
- ♦ Butter
- ♦ Sour cream
- ♦ Cheese
- ♦ Bacon bits
- ♦ Salt and pepper
- ♦ Aluminum foil

Directions

- ♦ Wrap whole potatoes in foil after poking holes with a fork.
- ♦ Bury them in hot coals for 45 minutes, turning occasionally.
- ♦ Split open and top with butter, sour cream, cheese, or bacon bits.

Notes

Whole potatoes wrapped in foil and roasted directly in the coals until the skins crisp up and the insides turn fluffy, creating a simple, hearty campfire classic perfect for customizable toppings.

