



Bacon Onion Foil Packet Potatoes

2 to 3 sheets of heavy-duty foil
1 packet onion soup powder
10-12 baby red potatoes, thinly sliced
12 slices of cooked and crumbled bacon
1 cup cheese (optional)
Salt and pepper to taste
3 tablespoons butter
Sour cream for serving (optional)

Spray each sheet of foil with cooking spray. Top each piece with equal portions of potatoes, bacon, 1 packet onion soup powder and mix. Add salt and pepper to taste. Add 1 tablespoon of butter to each serving. Wrap securely.

Grill for 20 to 30 minutes. Or you can bake it in the oven, at 350° for about 35 minutes or till done. Let stand 10 minutes before serving. Serve in foil, topped with sour cream if desired.

[Nancy L Hagan](#) shared [Dixie Belle's photo](#).

NOW THIS LOOKS EVER SO TASTY ALL THE WAY FROM BREAKFAST TO DINNER!!! YUMMO!