



Auntie Sammy's Meat & Tators

Ingredients:

- 1 ring of Andouille sausage, sliced
- 2 cans whole potatoes, chopped
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- ½ onion, chopped
- Salt
- Pepper
- Garlic powder
- Avocado Oil (Can use butter or any cooking oil of your choosing)
- Hot sauce (optional)

Equipment:

- Aluminum foil
- Grill or campfire

My last name is Weber and as such, you can understand the importance of learning how to use a grill. My siblings purchased my very first Weber Grill for my 33rd birthday. And while I am no grilling master like my brother Greg, I am learning and enjoying my experiences with cooking on a grill or over a campfire. This recipe was one of the very first things I single handedly cooked over an open fire. It is too delicious to keep to myself.

Directions:

1. Build a campfire or fire up the grill.
2. In a large bowl, combine all ingredients. Salt, pepper, garlic, and oil should cover the ingredients well.
3. Create a boat-like shape out of aluminum foil.
4. Fill the foil boat about halfway with the food mixture. Make several boats, if necessary. Close the packet by folding or crunching the foil. You want to be sure it is sealed well enough so that contents don't spill out while flipping/handling.
5. Cook over the grill or fire for 20 to 45 minutes. Timing will fluctuate based on how full your packets are. All of the ingredients are fully cooked before putting them on the heat source so no worries about under cooking. Every 10 minutes or so, rotate the foil packet to cook evenly. Every 15 to 20 minutes, use tongs to slightly open the packet and check to see how cooked the contents are. You are going for a grilled look where they ingredients are becoming slightly charred or caramelized.
6. Serve with your favorite hot sauce and enjoy! Be sure to use **#thebegratefulproject** to let us know how it turned out.