

Foil Wrapped Busters Veggies

- 2 1/2 pounds new potatoes, thinly sliced
- 1 large sweet potato, thinly sliced
- 2 Vidalia onions, sliced 1/4 inch thick
- 1/2 pound fresh green beans, cut into 1 inch pieces
- 1 sprig fresh rosemary
- 1 sprig fresh thyme
- 2 T olive oil
- Salt and pepper to taste
- 1/4 c olive oil
- 1/4 c **Busters BBQ Sauce**

1. Preheat grill for high heat.
2. In a large bowl, combine the new potatoes, sweet potato, Vidalia onions, green beans, rosemary, and thyme.

3. Stir in 2 tablespoons olive oil, salt, and pepper to coat.

4. Using 2 to 3 layers of foil, create desired number of foil packets. Brush inside surfaces of packets liberally with remaining olive oil. Distribute vegetable mixture evenly among the packets. Seal tightly.

5. Place packets on the preheated grill. Cook 30 minutes, turning once, or until potatoes are tender.

Serves 8

