



Jacket Potatoes cooked over coals

Ingredients & Equipment:

- 4 medium baking potatoes (or one per person!)
- ¼ cup butter, softened
- OPTIONAL: toppings like grated cheese or sour cream.
- Aluminium foil
- Fork
- BBQ tongs

Instructions:

1. Prepare campfire by making sure the coals are hot and in a position where you can place your potatoes in amongst them.



2. Poke each potato several times all over with a fork.
3. Smear each potato with 1 tablespoon of butter, then double wrap tightly in aluminium foil.



4. Bury the potatoes in the hot coals, using BBQ tongs to avoid burning your hands.



5. Allow to cook for 30 to 60 minutes until soft, turning the potatoes or adjusting the coals if needed.

6. Use tongs to remove the potatoes from the coals.

7. Unwrap the top half from foil and put on your desired toppings, and enjoy!

