



Our Family Recipes

Mary's Foil Shoestring Potatoes

Side Dishes

(Mary Elizabeth Yerkes Churma Miller Martin)

Given to Mary from Mom. An adaptation from the Better Homes & Gardens Barbecue Book.

Aluminum Foil
Baking Potatoes
Butter
Salt
Pepper
Grated Cheddar Cheese
Parsley
Half & Half

Line cookie sheet with foil with enough to fold back over potatoes in a tent like fashion.

Peel and thinly slice potatoes (shoestring style). On foil, layer ~ potatoes, pats of butter, cheese, salt & pepper and parsley.

Pour half & half over layers. Fold foil over layers.

Baked for 1 hour at 450°