

BBQ Roasted Potatoes with Sour Cream and Bacon

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Potatoes
3	tablespoons	olive oil
2	tablespoons	BBQ Seasoning
1	tablespoon	crushed garlic
2	teaspoons	lemon juice
1 1/2	pounds	baby white potatoes - quartered
		Sauce
1	cup	sour cream
2	tablespoons	crumbled bacon
1	tablespoon	worcestershire sauce
1	tablespoon	dried chives
1	teaspoon	hot sauce

Preheat grill to med heat.

In a large bowl, add olive oil, BBQ seasoning, garlic and lemon juice. Mix well to combine. Add potatoes and toss to coat.

Place potatoes in an aluminum foil pouch and seal. Place on the grill or in a preheated 400 oven for 20 to 25 minutes until tender.

Combine all sauce ingredients in a small bowl. Put potatoes into a medium bowl and pour in the sauce. Toss.