

Easy-Cheesy Grilled Scalloped Potatoes – Comfort du Jour

I'm breaking all the cooking rules on some all-time classic comfort foods and sharing a simple way to move this one outside—to the grill!

This Comfort du Jour twist is simple to whip up because it doesn't involve a cream sauce (that would sure be a mess on the grill), but it is every bit as delicious, with tender potatoes, thin slices of onion and two kinds of cheese—pepper jack for a little kick, and crumbled bleu cheese for an interesting touch of funk. The potatoes were great just like this, but I'm certain they'd also be good with cheddar, gouda or any other favorite cheese. I used non-stick aluminum foil as the cooking vessel, so cleanup was—well, nothing!

Seriously, is there anything not to love about this?

INGREDIENTS

5 medium Yukon gold potatoes, scrubbed clean and sliced 1/4" thick.
1 small sweet onion, thinly sliced
Extra virgin olive oil
3 oz. sliced or shredded pepper jack cheese
1/4 cup bleu cheese crumbles
Sea salt and freshly cracked black pepper

INSTRUCTIONS

1. In a large bowl, drizzle olive oil over the potato slices and give them a good tossing to coat them.
2. Arrange a single layer of potatoes on a large rectangle of heavy aluminum foil (I recommend the non-stick type).
3. Add a layer of onion slices, season with salt and pepper and distribute half amounts of each cheese.
4. Repeat with another layer of each ingredient.
5. Place a second sheet of foil over the "casserole" and crimp the foil all the way around to seal the edges.
6. Grill over indirect heat (we placed them on the upper rack of our gas grill) for about 30 minutes.

Open the packet very carefully, as escaping steam will be very hot. Serve directly from the foil pack for easy-and-done cleanup!