

# olivabella

slow food for your fast life

## Summer Baked Potatoes

There are literally hundreds of mouth-watering ways to fix potatoes, and this one is good for the grill or firepit!

Wash potatoes until all dirt is off. Pat dry.

Rub potato with **Olive Bella Rustico** olive oil and a pinch of sea salt, then double wrap in foil (or single wrap in heavy duty foil). Place potatoes in coals in grill or firepit. Make sure the coals are a nice glowing red, not on fire or too ashy.

Cook approximately 30 minutes, turning every 7-10 minutes to ensure even cooking. After 30 minutes, take one potato out to check doneness - easily done by sticking a metal skewer through it. If not done, place back into coals for a few minutes at a time.

When done, the skin should be crispy and the inside soft and fluffy.

Open foil and split potatoes, drizzle with **Oliva Bella Rustico** olive oil, sea salt and freshly cracked black pepper, and a generous pinch of Blue Moon Farm garlic powder. You will never go back to butter and sour cream again!

**[www.bluomoongarlic.com](http://www.bluomoongarlic.com)**

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