



Smoked Sausage Campfire Hot Bag

Foil wrapped with sweet peppers, red onions, and potato wedges

- 4 ounces sliced fresh sweet red peppers
- 4 ounces red onion slices
- 8 ounces Yukon potatoes, cut into bite-size wedges
- 2 Tablespoons avocado oil or vegetable oil
- 1 pound (2 links) cooked Polish sausage, cut into 4 smaller pieces
- 2 large fresh Georgia peaches, seed removed, cut into grilling wedges
- 3 ounces fresh chopped Georgia peaches
- 8 ounces favorite Barbecue Sauce, warmed
- 1/4 fresh minced parsley
- Heavy duty foil to make foil packet or premade foil hot pot packet

1. Preheat grill on high 10 minutes; oil the grill grates
2. Set aside a 18x24 inch sheet of aluminum paper to make a foil packet for cooking.
3. In a small bowl, combine red peppers, red onion slices, and potato wedges; toss with oil to coat. Place in center of foil.

4. Sear sausage on hot grill to brown on all sides and have grill marks, about 5 minutes. Cut into smaller serving chunks; place over vegetables on the foil.
5. Grill peach wedges several minutes to form grill marks; set aside.
6. In a small bowl, combine chopped peaches and barbecue sauce. Drizzle 1/2 cup over sausage and vegetables. Set remainder aside.
7. Double fold foil edges to seal and form a cooking packet. Cook on preheated grill at 350 degrees F. for about to 45 minutes until potatoes are tender.
8. Wearing grill gloves, remove foil packet from grill; open the foil packet.
9. Serve from the foil packet or place on large serving platter. Drizzle lightly with reserved barbecue sauce; set remaining sauce aside to serve separately. Sprinkle with minced parsley. Serves: 4

About the Recipe: There is something magical about grilling outside at a campground or your own back yard. Enjoy this foil wrapped dinner of grilled flavorful smoked sausages, sliced red peppers, red onion slices, and potato wedges, which are cooked with a full-of-flavor peach flavored barbecue sauce. Serve it from the packet or a platter with some grilled peach wedges. It's summer's best!