

Tin Foil Potatoes



For each serving:

- 1 russet potato, scrubbed
- 1/4 sweet onion, chopped
- 1-2 T butter or margarine
- 2-3 T cream

salt and pepper to taste

Lay out piece of tin foil. Chop potato, skins and all, into ½-inch cubes. Place potatoes on foil. Top with onion, butter or margarine, and cream. Salt and pepper to taste. Place another tin foil piece on top and seal edges, rolling upward. Bake at 375 for 60 minutes. Serve immediately.