

## **Campfire French Fries**

4 Potatoes, cut into strips  
1 - 2 Tbsp. Parmesan Cheese  
1 Tbsp. Margarine  
2 Tbsp. Bacon Bits  
Salt & Pepper

### Directions:

Place potato strips on a large square of heavy duty foil, dull side out. Sprinkle with salt, pepper and cheese. Dot with margarine and sprinkle with bacon bits. Seal the foil, leaving a steam vent on top or put a couple small slices in the foil top. Grill over hot coals turning several times until potatoes are tender; about 30 - 40 minutes. These are messy, but good.