



**GRILL IT ON!**

## Try Your Favorite Alexia® Sides on the Grill!

Alexia® potatoes and onion rings are delicious when baked in the oven, but they also taste amazing on the grill. So fire up your grill, follow these simple grilling directions and enjoy!

### Grilling Directions

1. Preheat gas grill to medium (400° TO 450° F)
2. Create a grilling tray using two sheets of heavy duty aluminum foil (see photos below)

Crumple one sheet of aluminum foil then straighten it flat



Place crumpled sheet of foil on top of a larger sheet of smooth foil



Fold edges up to create a tray



3. Arrange Alexia potatoes or onion rings in a single layer on the foil grilling tray. Place the tray on the grill and close lid
4. Cook for about 20 to 25 minutes to desired color and texture, turning once or twice during the cook time

Note: Every grill is different and cooking times may vary. Adjust time and temperature as needed. Food must be cooked to an internal temperature of 165° F.



**HERE'S to FOOD.**