

## **Dutch Oven Sparkling Potatoes**

8, washed potatoes, sliced  
1 lb. bacon, diced  
2 Vidalia onions, sliced  
Season salt  
1 Tbs. Garlic powder  
Mrs. Dash table seasoning blend  
2 cans sprite

Heat a fire using wood or coals. In a large Dutch oven, cook the bacon and onions over the coals until golden or sauté separately on the stove. Leave onion mixture at the bottom of the oven, and then layer the potatoes on top. Season the potatoes with season salt, garlic and Mrs. Dash and mix well to combine. Place cover on the Dutch oven and cook for 5-10 minutes, placing coals on the lid and cooking over coals. Lift the lid and pour 1-2 cans of Sprite over top. This will keep the potatoes and onions from sticking to the oven. Stir well and cook covered for an additional 15-20 minutes, or until the potatoes are cooked through. Potato dish serves approximately 8 people.

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