



Grill-Roasted Potato Salad Plus

Serves 6-8

We're moving the kitchen outside to the grill these days, and keeping the heat out of the house! The grill is our favorite cooking tool for any type of cooking that's on the summer menu. One of our favorite grilled dishes is this potato salad that may be served warm or cold. If the grill is unavailable, the salad may also be made by roasting the potatoes in a hot oven.

Ingredients:

3 lb. potatoes, unpeeled (Gold Yukon, or other waxy type)
2 teaspoons Kosher salt
1 teaspoon freshly ground black pepper
1 tablespoon smoked paprika
1/2 teaspoon cayenne (optional)
3 tablespoons olive oil

Dressing:

1/3 cup apple cider vinegar
1/4 cup olive oil (or bacon fat if you like to live dangerously!)
2 tablespoons stone-ground mustard
3 cloves garlic, crushed
1 shallot, finely diced
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper

Add-Ins:

2 tablespoons capers, rinsed and drained
1 lb. bacon, crispy cooked, crumbled
1 tablespoon parsley, coarsely chopped
1 pint grape tomatoes, halved
1/2 cup Kalamata olives, pitted, quartered
8 scallions, sliced thinly

Directions:

1. Scrub the potatoes well. Leave the peel on the potato if thin and tender; this will help the pieces to stay intact during grilling and mixing. Cut the potatoes into large chunks, 1- inch to 1.5 inches. Place the pieces on a paper towel and pat dry.
2. Mix the spices together in a small bowl (salt, black pepper, smoked paprika, and cayenne).
3. In a larger bowl, place the potato chunks and toss with the olive oil. Sprinkle on the spice mixture and toss again to evenly coat the potatoes.

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4. Prepare the grill to a hot 450-500°F level. Using a grill mat, place the potatoes on the grill in a single layer. Close the lid and roast for 15 minutes. Turn the potatoes and grill-roast for another 10-15 minutes or until tender and outer surfaces have formed a crust. (Or, if using the oven method, place the potato chunks on a rimmed baking sheet in a single layer. Roast in a hot 450°F oven for 15 minutes, turn and roast another 10-15 minutes or until tender and the surfaces have formed a bit of a crust).
5. Remove the potatoes from the grill (or oven). Transfer to a rimmed baking sheet to cool slightly.
6. Whisk the dressing ingredients together in a small bowl, or shake to combine in a dressing jar. Drizzle half the dressing over the warm, roasted potatoes. Gently toss to evenly distribute.
7. Meanwhile, prepare the various “add-in” ingredients. Top the dressed potatoes with the all of the add-in’s. Drizzle on the remainder of the dressing. Gently toss to combine all. Serve and enjoy!