

Side Dish

Backyard Red Potato Salad

Taste of Home - June/July 2011

Servings: 9

Preparation Time: 25 minutes

Grill Time: 10 minutes

2 1/2 pounds small red potatoes
1 medium onion, cut into 1/2-inch slices
1/2 cup olive oil, divided
1 teaspoon salt, divided
1/2 teaspoon pepper, divided
3 tablespoons balsamic vinegar
2 tablespoons lemon juice
1 tablespoon Dijon mustard
2 teaspoons sugar
2 cloves garlic, minced
1/4 cup fresh tarragon, minced

Place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10 minutes. Drain. Cool slightly. Cut each in half.

In a large bowl, combine the potatoes, onion, 1/4 cup of the oil, 1/2 teaspoon the salt and 1/4 teaspoon of the pepper. Toss to coat. Arrange, cut side down on a grilling grid. Place on a grill rack.

Grill, covered, over medium heat for 8 to 10 minutes or until the vegetables are tender and lightly browned, turning occasionally.

Chop the onion. Place the onions and potatoes in a bowl.

In a small bowl, whisk the vinegar, lemon juice, mustard, sugar, garlic, remaining oil, remaining salt and pepper. Add to the potato mixture. Toss to coat. Sprinkle with tarragon.

Serve warm or at room temperature.

Refrigerate leftovers.

Per Serving (excluding unknown items): 119 Calories; 12g Fat (88.9% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 258mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.