

Grilled Fingerling Potato Salad

Southern Living Test Kitchen

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Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 3 hours

6 cups (3 pounds) fingerling potatoes, halved lengthwise

2 tablespoons extra-virgin olive oil

1 teaspoon Kosher salt

1/2 teaspoon freshly ground pepper

3 tablespoons Whole Grain Mustard Vinaigrette (see recipe under sauces)

3 tablespoons Pickled Shallots (see recipe under sauces)

2 tablespoons fresh chives, chopped

2 tablespoons fresh flat-leaf parsley, chopped

1 teaspoon fresh thyme, chopped

3 tablespoons cooked and crumbled bacon (optional)

Preheat the grill to 350 to 400 degrees (medium-high) heat.

Toss the potatoes with olive oil. Sprinkle with salt and pepper. Place, cut sides down, on the cooking grate. Grill, covered with the grill lid, for 2 minutes or until grill marks appear.

Remove from the grill. Place the potatoes in a single layer in the center of a large piece of heavy-duty aluminum foil. Bring up the foil sides over the potatoes. Double fold the top and side edges to seal, making a packet.

Grill the potatoes in the foil packet and covered with the grill lid for 15 minutes on each side.

Remove the packet from the grill. Carefully open the packet using tongs. Cool for 5 minutes.

Toss together the potatoes, vinaigrette, pickled shallots, chives, parsley, thyme and, if desired, bacon.

Per Serving (excluding unknown items): 31 Calories; 3g Fat (96.6% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 236mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Fat.