

Grilled Potatoes with Blue Cheese Butter

Integrated Marketing Services - Apopka, FL

Servings: 6

Preparation Time: 10 minutes

Cook time: 15 minutes

6 tablespoons butter, softened

4 slices bacon, cooked crisp and crumbled

1 teaspoon Worcestershire sauce

1/2 teaspoon Dijon mustard

salt and pepper (to taste)

3/4 cup (3 oz) blue cheese, crumbled and divided

2 teaspoons olive oil

1 1/4 pounds baby Yukon or red potatoe, cut in half

3 tablespoons fresh parsley, chopped

For the blue cheese butter. In a medium bowl, combine the butter, bacon, Worcestershire, mustard, salt and pepper to taste. Mix well.

Stir in 1/2 cup of the cheese. Cover and set aside.

Coat a grill basket with nonstick cooking spray.

Preheat the grill to MEDIUM (300 to 350 degrees).

Place the oil in a large bowl.

Add the potatoes. Toss to coat. Season with salt and pepper to taste.

Place the potatoes in the grill basket. Grill for 15 to 20 minutes, turning every 3 to 5 minutes, or until the potatoes are fork-tender.

Transfer the potatoes to a large bowl. Add the blue cheese butter. Stir until the butter melts and the potatoes are coated. Transfer to a serving bowl.

Top with the remaining cheese.

Sprinkle with parsley and serve.

Per Serving (excluding unknown items): 191 Calories; 19g Fat (89.3% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 45mg Cholesterol; 397mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.