

# Thyme Potatoes

Dash Magazine - July 2012

DashRecipes.com

**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 25 minutes**

**1 cup barbecue sauce**

**1 teaspoon lemon juice**

**1 teaspoon fresh thyme, chopped**

**2 very large russet potatoes, unpeeled and cut into eight wedges**

**3 tablespoons olive oil**

**1/4 teaspoon salt**

**1/4 teaspoon cayenne pepper**

**3 tablespoons melted butter**

Preheat the grill to medium heat.

In a small bowl, mix the barbecue sauce, lemon juice and 1/2 teaspoon of the thyme. Set aside.

In a large bowl, toss the potatoes with the oil, salt and cayenne pepper. Arrange on a grill rack and grill on medium, covered, for 10 to 15 minutes, turning occasionally, until the potatoes are softened and browned.

Combine the melted butter and remaining 1/2 teaspoon of thyme. Toss with the potatoes.

Serve with the barbecue dipping sauce.

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Per Serving (excluding unknown items): 243 Calories; 20g Fat (72.5% calories from fat); 2g Protein; 15g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 733mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 4 Fat; 1/2 Other Carbohydrates.