



BBQ Smash Potatoes

From the kitchen of B.J. Thompson

10 plum sized new white potatoes
olive oil
salt
pepper

1. Wash the potatoes and place them whole in a medium sized pot. Cover with water and bring to a boil. Add 1T salt and reduce heat to a gentle boil. Cook for 25 minutes until the potatoes are fork tender. Drain.
2. When the potatoes are cool enough to handle, gently smash each potato with the palm of your hand. Smash then until they are split open but not broken in half.
3. Brush each potato with olive oil. Season with salt and pepper. Flip the potatoes over and repeat.
4. Grill on your BBQ over medium heat for at least 10 minutes per side until the potatoes are crispy and browned.