



Grilled New Potatoes

From the kitchen of B.J. Thompson

Note*** New potatoes have a delicious skin. There is no need to peel these potatoes. Simply wash lightly and cook.

Note*** This is more of a method of cooking new potatoes than an actual recipe. There is a lot of room for creating your own perfect grilled new potato recipe. If you don't own a grill basket you could always wrap the potatoes in tin foil and BBQ them (although I definitely recommend investing in one.) Have fun experimenting!

6-8 small new potatoes
olive oil
your favourite spices

1. Lightly wash your new potatoes. Cut them into uniform sized cubes that are approximately 2" in size. Place in a pot and cover generously with water. Bring to a boil and cook for only 10 minutes.
2. Drain the potatoes and transfer to a heat proof mixing bowl. Drizzle with olive oil.
3. Lightly dust the potatoes with your favourite spices and mix well.
4. Spread the potatoes evenly in a grill basket. BBQ over medium heat for about 10 minutes. Stir often.

Tried & Tested Spicing Ideas To Get You Started

1. Minced garlic, freshly ground sea salt and black pepper to accompany any dish.
2. Montreal Steak Spice is the perfect side for grilled steak.
3. Dill or Mrs. Dash Spice Blend both work well with chicken.