



Grilled Potato Salad

Serves 4-6

A great alternative to the standard version- serve warm or at room temperature. The key is to toss the potatoes with the dressing while they are still warm, so they absorb those flavors. Feel free to embellish a bit- add sun dried tomatoes, leftover cooked chicken, feta, or parmesan for a more elaborate (and personalized) version.

2 lbs new potatoes, washed and cut in half (so that the pieces are about an inch big)
1 bunch of green onions, chopped fine
1/3 cup olive oil
1/4 cup champagne vinegar
1/2 cup olive oil
1 clove of garlic, mashed and chopped
Salt and pepper

1/4 cup parsley, minced
1 tablespoon of basil, cut into ribbons
2 tablespoons chopped Niçoise olives
1 cup watercress washed and dried.

Preheat grill to medium hot. Toss the potato wedges with 1/3 cup olive oil and a pinch of salt. Place them on the grill, cut side down.

Grill for 10-15 minutes or until golden and cooked through - moving around the grill if needed and flipping to get color on all sides. Remove pieces to a plate as they finish cooking.

While the potatoes cook, whisk together the vinegar, olive oil, garlic, a pinch of pepper, and a generous pinch of salt. Toss the watercress with a splash of the dressing, and place it on the serving platter. When the potatoes have cooked, toss them with the remaining dressing in a large bowl. Add the green onions, olives and ½ of the herbs. Arrange on the platter with the watercress and sprinkle with remaining herbs.