




## No Brainer Corn Salad



### Ingredients

6–8 servings

- ½ cup nuts (such as peanuts, hazelnuts, or pistachios) 
- 6 ears of corn, in husk
- 1 serrano chile, thinly sliced, or 1 tsp. fresh ground black pepper or mild red pepper flakes
- 1 cup herb leaves (such as cilantro, basil, or mint), torn if large
- ½ cup fresh citrus juice or vinegar
- 3oz. CO-OP Gold Crumbled Cheese Feta 22% 
- ½ cup CO-OP Gold Olive Oil 100% Extra Virgin 
- Kosher salt

### Preparation

1. Preheat oven to 350°. Toast nuts on a rimmed baking sheet, tossing halfway through, until golden brown, 6–10 minutes, depending on the nut you choose. Let cool; coarsely chop.
2. Prepare a grill for medium-high heat. Grill corn, turning occasionally, until husks are charred in most spots, 16–20 minutes. Transfer to a platter and let sit until cool enough to handle. Shuck corn and remove kernels (you should have about 6 cups).
3. Toss nuts, corn, chile or pepper, herb, citrus juice or vinegar, and cheese in a large bowl to combine. Drizzle oil over and season with salt; toss again.




<https://www.bonappetit.com/recipe/no-brainer-corn-salad>

# Mexican Street Corn

[https://www.simplyrecipes.com/recipes/grilled\\_mexican\\_street\\_corn\\_elotes/](https://www.simplyrecipes.com/recipes/grilled_mexican_street_corn_elotes/)

## Grilled Mexican Street Corn (Elote)

### Ingredients

- 6 to 8 medium ears sweet corn, husks removed
- 1/2 cup CO-OP Gold Sour Cream  GOLD
- 1/2 cup mayonnaise CO-OP Gold Real Mayonnaise  GOLD
- 1/2 cup chopped cilantro
- 1 clove garlic, minced
- 1/4 teaspoon ground chipotle pepper, to taste
- 2 teaspoons finely grated lime zest, from 1 lime
- 2 tablespoons lime juice, from 1 lime
- 1/2 cup CO-OP Gold Crumbled Cheese Feta 22%  GOLD
- Lime wedges, to serve







### Method

1. Heat a gas or charcoal grill to 400F
2. Clean the grates once it has heated.
3. Whisk together the sauce:
4. In a bowl, whisk together the crema, mayonnaise, cilantro, garlic, chipotle pepper, lime zest and lime juice. Taste and season the mixture with salt if needed. (Crema has a little salt already, so add extra judiciously.) Set aside.
5. Grill the corn:
6. Place the husked corn directly onto grill grates. Grill the corn for about 3 minutes, undisturbed, or until kernels begin to turn golden brown and look charred. Turn over and repeat. When all sides are browned, remove from the grill onto a plate.
7. Top the corn with sauce and cheese:
8. Using a brush or a spoon, coat each ear of corn with the crema mixture. Sprinkle with crumbled feta cheese. Sprinkle with additional chipotle pepper, if desired. Serve immediately with extra lime wedges.

[https://www.simplyrecipes.com/recipes/grilled\\_mexican\\_street\\_corn\\_elotes/](https://www.simplyrecipes.com/recipes/grilled_mexican_street_corn_elotes/)

# Grilled Brussel Sprouts Recipe

## INGREDIENTS

1 lb. brussels sprouts, halved  
3 tbsp. CO-OP Gold Olive Oil 100% Extra Virgin  GOLD  
1/4 c. CO-OP Gold Pure Balsamic Vinegar  GOLD  
1 tbsp. CO-Op Gold Natural Honey  GOLD  
1 tbsp. CO-OP Gold Gourmet Mustard Smooth Dijon  GOLD  
1/2 tsp. crushed red pepper flakes  
Kosher salt 1/2 c.  
Freshly grated Parmesan, for garnish

## DIRECTIONS

1. Heat grill to high. In a large bowl, combine brussels sprouts, olive oil, vinegar, honey, mustard, and red pepper flakes and season with salt.
2. Thread sprouts onto metal skewers. Grill, turning frequently, until sprouts are tender and cooked through, about 10 minutes. Garnish with Parmesan before serving.

<https://www.delish.com/cooking/recipe-ideas/a54468/grilled-brussels-sprouts-recipe/>







# Grilled Brussels Sprouts Salad With Maple-Balsamic


## Vinaigrette

### Ingredients

For the dressing:

2 Tbsp CO-OP Gold Olive Oil 100% Extra Virgin  GOLD  
2 Tbsp CO-OP Gold Pure Balsamic Vinegar  GOLD  
1 Tbsp CO-OP Gold Maple Syrup  GOLD  
1 tsp . CO-OP Gold Gourmet Mustard Smooth Dijon  GOLD  
salt and pepper to taste

### Everything Else

1 Tbsp olive oil  
12 oz Brussel sprouts trimmed  
dash of salt and pepper  
1 shallot thinly sliced  
1/4 cup CO-OP Gold Cranberries Dried  GOLD  
1/4 cup pecans  
1/4 cup crumbled gorgonzola  
1 apple  
squeeze from 1/2 lemon



### Instructions


1. Toss Brussels sprouts with 1 Tbsp olive oil and a dash of salt and pepper. Transfer to prepared flat grill baking sheet and place on grill for 30 minutes or until crispy on the outside. Remove from grill and let cool.
2. Meanwhile, make the dressing by whisking together the olive oil, vinegar, maple syrup, and dijon mustard in a small bowl. Season to taste with salt and pepper.
3. Slice the apples into thin slices and toss with lemon juice.
4. Once the Brussels sprouts are cooled, slice them into thin strips. In a big salad bowl, toss together the Brussels sprouts, sliced shallots, dried cranberries, pecans, Gorgonzola cheese, and chopped apples.
5. Pour dressing over the salad, toss, and serve right away.

<https://www.vegetarianventures.com/roasted-brussels-sprouts-salad-with-maple-balsamic-vinaigrette/>



## Wedge Grilled Cabbage Recipe

### INGREDIENTS

- 1 head cabbage
- 4 teaspoons butter
- 4 slices CO-OP Gold Naturally Smoked
- 4 Slices Bacon Maplewood Smoked Thick 

### SPICE MIX

- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper
- 2 tablespoons grated parmesan cheese



### DIRECTIONS

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- Cut cabbage into four wedges.
- Place each wedge on a piece of doubled heavy-duty aluminum foil.
- Spread cut sides with butter.
- Mix spices together in a small container and sprinkle all of the mixture equally over each wedge.
- Wrap bacon around each wedge.
- Fold foil around cabbage, sealing each wedge tightly.
- Grill cabbage, covered, over medium heat for 40 minutes or until the cabbage is tender, turning twice.

<https://www.food.com/recipe/grilled-cabbage-41419>




# Grilled Cabbage Wedges With Ginger-Miso Dressing Recipe

## Ingredients

### For the Dressing:

- 3 tablespoons dark brown sugar
- 2 tablespoons soy sauce
- 2 tablespoons white miso
- 1 tablespoon rice vinegar
- 1 tablespoon mirin
- 2 teaspoons finely minced ginger
- 1 teaspoon finely minced garlic (about 1 medium clove)
- 1/2 teaspoon CO-OP Gold Pure Toasted Sesame Oil Organic 
- 1/2 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground white pepper

### For the Cabbage:

- 1 medium head green cabbage, cut into 6 wedges with the core left intact
- 2 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin 
- 1 scallion, thinly sliced
- Kosher salt



## Directions

1. **For the Dressing:** In a small bowl, whisk together brown sugar, soy sauce, miso, vinegar, mirin, ginger, garlic, sesame oil, crushed red pepper, and white pepper. Set aside.
2. **For the Cabbage:** Clean and oil the grilling grate. Place cabbage wedges on hot side of grill and cook, covered, until well charred on first side, about 2 minutes. Flip cabbage, cover, and cook until charred on second side, another 2 minutes. Flip wedges to third side, cover, and cook until well charred, another 2 minutes. Transfer cabbage to cooler side of grill, cover, and continue cooking until mostly tender but still crunchy in center, about 4 minutes longer.
3. Transfer cabbage to a large bowl and toss with olive oil, salt, and pepper. Transfer to a serving platter. Drizzle with sauce, garnish with scallion, and serve immediately.

<https://www.seriouseats.com/grilled-cabbage-wedges-ginger-miso-dressing-recipe>



## **Balsamic Thyme Grilled Peppers**

### Ingredients

#### ***For the peppers***

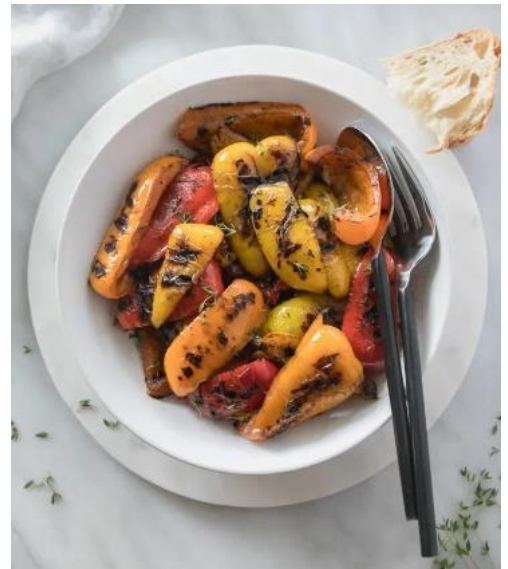
- 5 bell peppers, quartered or cut into large strips (I used a mixture of red, orange, and yellow)
- 1 1/2 tablespoons
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

#### ***For the marinade***

- 2 tablespoons balsamic vinegar
- 2 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin  GOLD
- 1 teaspoon CO-OP Gold Gourmet Mustard Smooth Dijon  GOLD
- 1 clove garlic, minced
- 1 teaspoon fresh thyme, plus extra for serving
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

### Instructions

1. Preheat an outdoor grill or grill pan to medium-high heat. Place bell peppers into a medium bowl and add the olive oil, salt, and pepper. Toss to coat. Grill peppers for 4-5 minutes per side, or until grill marks appear and desired doneness is reached.
2. Meanwhile, make the marinade. In a medium bowl, whisk together the balsamic, olive oil, dijon, garlic, thyme, salt, and pepper. Set aside. Once peppers are finished grilling, immediately toss them in the marinade and let sit for 15 minutes or so at room temperature to absorb all of the flavors. Sprinkle with extra fresh thyme and serve!



<https://www.spicesinmydna.com/balsamic-thyme-grilled-peppers/>




# Grilled Onions Recipe

## Ingredients

*For the salad:*

- 4 large red onions, skin on
- Olive oil, for brushing
- Flaky sea salt, to finish

*For the dressing:*

- **2/3 cup** walnuts
- **10** sage leaves, rolled up and cut into really thin strips
- **1 tablespoon** CO-OP Gold Natural Honey 
- **2 tablespoons** CO-OP Gold White Wine Vinegar 
- **2 tablespoons** boiling water
- **1 teaspoon** mild chile flakes
- **1/2 teaspoon** salt
- A little freshly ground black pepper
- **3 tablespoons** CO-OP Gold Olive Oil 100% Extra Virgin 
- A few sprigs of mint, leaves picked (about 15 grams/½ ounce)



## Directions





1. Halve the red onions through the core, keeping the skin on. Brush the cut faces with oil and place cut side down on a hot grill. Grill for about 12 minutes, until the cut surface is black and charred, then flip to skin side down and let cook for 5 minutes more. You should be able to insert a dinner knife, but with a little resistance—you want them slightly softened, but still with a little crunch. Remove to a plate to chill until they are cool enough to handle.
2. Make the dressing while you wait. Roast the walnuts over the fire for about 8 minutes in an old sieve or dry frying pan, stirring occasionally. Slightly crush them and mix with all the other dressing ingredients apart from the mint leaves.
3. Break the cooled onion halves into petals, discarding the outer skins. Set the petals with their charred rims upwards on a large serving plate. Just before serving, thinly shred the mint leaves and mix into the dressing. Drizzle all over the onion petals and sprinkle with a little sea salt to finish.
4. To cook without a grill: Use a lightly oiled, heated griddle pan on your stove top and cook just as you would on the fire, but beware, your house will get pretty smoky.

<https://food52.com/recipes/86703-whole-grilled-red-onions-with-sage-honey-walnut-dressing-recipe-sarit-packer-itamar-srulovich>



# Grilled Romaine Hearts Recipe

## Ingredients

- ☐ 3 tablespoons CO-OP Gold Real Mayonnaise 
- ☐ 2 tablespoons Worcestershire sauce
- ☐ 2 lemons, halved, plus 1 tablespoon fresh lemon juice
- ☐ 1 tablespoon CO-OP Gold Gourmet Mustard Smooth Dijon 
- ☐ 1 teaspoon CO-OP Gold Red Wine Vinegar 
- ☐ 2 cloves garlic, minced
- ☐ 3/4 cup, plus more for grilling CO-OP Gold Olive Oil 100% Extra Virgin 
- ☐ 1/4 cup freshly grated Parmesan
- ☐ Kosher salt and freshly ground black pepper
- ☐ 2 hearts romaine lettuce, cut in half lengthwise
- ☐ Three 3/4-inch slices rustic bread (try one of our fresh in store made)
- ☐ 1 tablespoon sugar





## Directions

1. Preheat a grill to medium-high heat.
2. In a bowl, add the mayonnaise, Worcestershire, lemon juice, mustard, vinegar and garlic and whisk until combined. Slowly whisk in the olive oil. Add the Parmesan and continue to whisk. Season the dressing with salt and pepper.
3. Drizzle olive oil on the romaine hearts and season with salt and pepper. Place the romaine cut-side down on the grill and cook until nicely marked, 2 to 3 minutes. Brush the bread slices with olive oil and place on the grill. Cook until grill marks appear on both sides and the bread is crispy, about 5 minutes.
4. Spread the sugar out on a small plate. Dip the cut sides of the lemons into the sugar. Place the lemon halves on the grill and cook until slightly charred and grill marked, 2 to 3 minutes.
5. Cut the bread into bite-sized pieces. Place the romaine hearts, croutons and lemons on a wooden board and serve with the Caesar dressing.

<https://www.foodnetwork.com/recipes/marcela-valladolid/grilled-caesar-salad-3772100>

## **Grilled Romaine Hearts Recipe**

### **Ingredients**

- 3/4 cup CO-OP Gold Olive Oil 100% Extra Virgin  **GOLD**
- 2/3 cup CO-OP Gold Pure Balsamic Vinegar  **GOLD**
- 6 romaine hearts, halved lengthwise with cores intact
- Salt and pepper to taste

### **Directions**



1. In a small bowl, whisk oil and vinegar. Generously brush over all surfaces of romaine. Grill romaine, uncovered, over medium-hot heat for 1-2 minutes or until slightly charred and wilted, turning once. Season with salt and pepper.

<https://www.tasteofhome.com/recipes/grilled-romaine-hearts/>



## Grilled Portobello Mushrooms

### Ingredients

- 3 mushrooms portobello mushrooms
- ¼ cup CO-OP Gold Olive Oil 100% Extra Virgin 
- 3 tablespoons chopped onion
- 4 cloves garlic, minced
- 4 tablespoons CO-OP Gold Pure Balsamic Vinegar 




### Directions

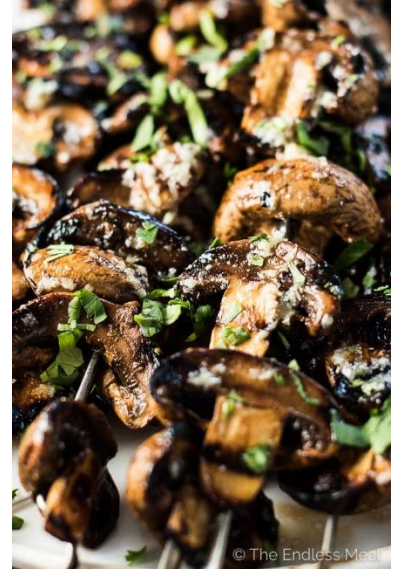
1. Clean mushrooms and remove stems, reserve for other use. Place caps on a plate with the gills up.
2. In a small bowl, combine the oil, onion, garlic and vinegar. Pour mixture evenly over the mushroom caps and let stand for 1 hour.
3. Grill over hot grill for 10 minutes. Serve immediately.

<https://www.allrecipes.com/recipe/13913/grilled-portobello-mushrooms/>

# Grilled Garlic Butter Mushrooms

## INGREDIENTS

- 2 tablespoons CO-OP Gold Pure Balsamic Vinegar  GOLD
- 1 tablespoon soy sauce
- 4 cloves garlic, *very finely minced*
- 2 lbs. button mushrooms, *cut in half*
- 2 tablespoons butter
- A generous pinch of salt



## INSTRUCTIONS

1. In a large bowl, mix the balsamic vinegar, soy sauce, and half the garlic. Add the mushrooms and gently toss the mushrooms so they are coated in the marinade. Set aside on your counter for 30 minutes.  
In a small saucepan melt the butter and add the remaining garlic and a pinch of salt.
2. Oil your barbecue grill and preheat to medium. Skewer the mushrooms on kebab sticks. (See notes.)
3. Grill the mushrooms for 5 minutes per side. When you flip them over, it is easiest to use two pairs of tongs. Set the grilled mushrooms on a plate and drizzle the garlic butter over the top. Serve immediately.

## NOTES


Skewers that are flat (as opposed to round) work best to prevent the mushrooms from spinning on the skewers when you flip them over.

<https://www.theendlessmeal.com/grilled-garlic-butter-mushrooms/>



# Simple Grilled Zucchini

## INGREDIENTS

3 zucchini measuring 7 or 8 inches long  
1 tablespoon plus 1 teaspoon CO-OP Gold Olive Oil 100% Extra Virgin   
1 teaspoon Italian Seasoning  
½ teaspoon coarse kosher salt  
¼ teaspoon garlic powder  
1 tablespoon balsamic glaze

## INSTRUCTIONS

1. Preheat grill to medium heat.
2. Trim stem and blossom ends off zucchini. Cut lengthwise into long slabs about 1/3-inch thick. Lay on work surface. Brush oil over the zucchini with a pastry brush. Combine Italian seasoning, salt and garlic in a small bowl. Sprinkle over the zucchini.
3. Grill the zucchini until the charred on the bottom, 3 to 5 minutes. Flip over, avoiding letting the zucchini go through the grates, and continue cooking until just tender but not breaking down, about 3 minutes longer. Transfer to a large platter. Drizzle with balsamic and serve hot or at room temperature.

## Notes:

For smaller zucchini that is less than an inch thick, it is better to cut them a little thicker than a quarter inch or less thick. So I recommend that you remove the ends, then slice in half lengthwise. Grill until tender

For large or giant zucchini, cut into five inch lengths, then into 1/3 inch slabs. Because they're seedy, they will become tender faster without browning as much, so keep an eye on them!





<https://www.healthyseasonalrecipes.com/grilled-zucchini/>


# Grilled Zucchini Salad with Corn and Tomatoes

## Ingredients

### For the Vegetables

- 2 medium-sized zucchini, cut into ½-inch thick half-moons
- 2 cups cherry tomatoes, halved
- 2½ cups CO-OP Gold Peaches and Cream Corn (frozen or canned)  GOLD
- 2 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin  GOLD
- salt and fresh ground pepper, to taste

### For the Dressing

- 3 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin  GOLD
- 2 tablespoons lemon juice
- 1 glove garlic, minced
- 1 teaspoon dried oregano
- Salt and pepper to taste
- 2 cups arugula
- ½ cup CO-OP Gold Crumbled Cheese Feta  GOLD

## Instructions

1. Preheat an outdoor Grill to medium-high; about 425°F.
2. Brush grill grates with oil.
3. Drizzle olive oil over slices of zucchini and season with salt and pepper.
4. Grill zucchini for 2 to 3 minutes per side, or until tender and grill marks appear.
5. At the same time, grab a grill pan and combine tomatoes and corn inside the pan; drizzle with a tablespoon of olive oil and season with salt and pepper.
6. Set grill pan on the grill and cook, stirring frequently, until tomatoes and corn are charred; about 2 to 3 minutes.
7. In a salad bowl, whisk together 3 tablespoons olive oil, lemon juice, garlic, oregano, salt and pepper.
8. To the bowl, add zucchini, tomatoes, corn, and arugula; toss to coat with salad dressing.
9. Top with crumbled cheese and serve!



<https://diethood.com/grilled-zucchini-salad/>

## Grilled Asparagus Salad

### Ingredients

- ¼ cup CO-OP Gold Olive Oil 100% Extra Virgin  GOLD
- ½ cup CO-OP Gold Juice from Concentrate Lemon  GOLD
- 12 fresh asparagus spears
- 6 cups fresh spinach leaves
- ½ cup CO-OP Gold Shaved Cheese Parmesan  GOLD
- 1 tablespoon CO-OP Gold Almonds  
Slivered Blanched  GOLD




### Directions

1. Preheat a grill for low heat. Combine the lemon juice and olive oil on a plate. Place asparagus on the plate, and roll around to coat.
2. Grill asparagus for about 5 minutes, turning at least once, and brushing with the olive oil mixture. Remove from the grill, and place back onto the plate with the oil.
3. In a large bowl, combine the spinach, Parmesan cheese, and slivered almonds. Cut asparagus into bite-size pieces, and add to the salad along with the lemon juice and oil from the plate. Toss to blend, then serve.

<https://www.allrecipes.com/recipe/74083/grilled-asparagus-salad/>

## **Simple Grilled Asparagus Recipe**

### Ingredients

- 1 pound asparagus (choose thick spears)
- 1 tablespoon CO-OP Gold Olive Oil 100% Extra Virgin 
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- lemon wedges , if desired



### Instructions

1. Preheat the grill to medium heat, about 350° to 400°F, and brush the grill grates clean.
2. Remove the woody ends of the asparagus by snapping the ends off. Bend each stalk gently about 2/3 of the way down the stalk until it naturally breaks where the woody part begins. If desired, use a knife to trim the ends of the stalks to tidy up the cuts. Discard the ends.
3. Place the asparagus spears in a shallow bowl or on a platter or baking sheet. Drizzle with the olive oil and toss the spears with your hands to coat. Season with kosher salt and freshly ground black pepper and toss again.
4. Place the asparagus across the grill grates perpendicular to the bars. Grill with the lid closed for 6 to 10 minutes or until the spears are tender and crisp. Use tongs to roll the spears for even grill marks.
5. Transfer to a platter and if desired, drizzle with more olive oil and a squeeze of lemon. Can be served warm or at room temperature.

<https://www.foodiecrush.com/grilled-asparagus/>



## **Grilled Sweet Potatoes with Brown Sugar Butter Glaze**

### **INGREDIENTS**

- 3 sweet potatoes skinned and cut into 1/2 inch coins
- 3/4 cup of brown sugar
- 1/2 cup butter
- 1/2 tsp cinnamon
- 1/2 tsp vanilla
- Olive oil for brushing on sweet potatoes



### **INSTRUCTIONS**

1. Melt brown sugar and butter in a microwave safe bowl for about 45 seconds, or until melted. Add cinnamon and vanilla. Set aside and be ready to use as soon as sweet potatoes are done.
2. Brush some olive oil on the sweet potatoes before grilling. Grill on direct heat for five minutes on each side. Once they are grilled, set aside. While sweet potatoes are still hot, drizzle butter/brown sugar mixture over the potatoes. Serve immediately.






### **NOTES**

Grill the potatoes until they are fork tender. After the potatoes are glazed you can wrap the dish in aluminum foil to let them steam and continue to become more tender.

<https://www.extraordinarybbq.com/grilled-sweet-potatoes-with-brown-sugar-butter-glaze/>

# Grilled Sweet Potato Salad

## Ingredients

- 3 sweet potatoes, skin on and sliced into 1/2- inch rounds
- Kosher salt and freshly ground black pepper
- 1/2 cup, CO-OP Gold Olive Oil 100% Extra Virgin  plus extra for the potatoes
- 1/4 cup CO-OP Gold White Wine Vinegar 
- 2 tablespoons chopped capers
- 2 tablespoons Co-Op Gold Natural Honey Liquid 
- 1 teaspoon CO-OP Gold Gourmet Mustard Smooth Dijon 
- 1 cup sliced scallions
- 1/2 cup CO-OP Gold Walnuts Chopped, toasted 
- 1 green apple, cored and julienned
- 1 tablespoon sliced chives
- 2 tablespoons white sesame seeds, toasted
- Fresh parsley and cilantro leaves, for garnish





## Directions:

1. Preheat a grill to medium heat.
2. Sprinkle the potatoes with salt and pepper and toss with enough olive oil to coat. Grill the potatoes until caramelized, about 4 minutes per side. Place them on the top rack and close the grill, allowing them to finish cooking through, about 20 minutes more. Remove the potatoes from the grill and allow them to come to room temperature.
3. To make the vinaigrette, whisk together the vinegar, capers, honey, mustard and olive oil in a small bowl. Season with salt and pepper. Dice the potatoes into large chunks and toss in a bowl with the scallions and walnuts. Season with salt and pepper.
4. Dress the potatoes with enough vinaigrette to coat the salad. Top with the apples, chives, sesame seeds, cilantro and parsley and serve.

<https://www.foodnetwork.com/recipes/geoffrey-zakarian/grilled-sweet-potato-salad-7268237>

# Grilled Potato Salad Potatoes

## Ingredients

- 3 pounds baby Yukon gold potatoes, halved
- Kosher salt
- 2 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin 
- 1 tablespoon rosemary, minced
- 3 cloves garlic, minced
- 1 yellow onion, slice into rounds
- 1 red bell pepper, quartered
- 2/3 cup CO-OP Gold Real Mayonnaise 
- 1/3 cup sour cream
- 2 tablespoons buttermilk
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon fresh dill, chopped
- 2 teaspoons chives, chopped
- 2 to 3 dashes Worcestershire sauce
- Dash of white vinegar
- Dash of hot sauce
- Freshly ground black pepper
- 8 slices bacon, cooked and chopped
- 3 scallions, sliced thinly for garnish




## Directions

1. Add the potatoes to a large pot and cover with water. Season generously with salt. Place over medium-high heat and bring to a boil. Cook until tender, 8 to 10 minutes. Drain and set aside to cool, 5 to 7 minutes.
2. Preheat a grill pan over medium-high heat. Toss the cooled potatoes with the olive oil, rosemary, garlic, onion and red bell pepper. Place on the grill pan and cook until nicely browned, 2 to 3 minutes per side. Remove to a large bowl.
3. Make the dressing by adding the mayonnaise, sour cream, buttermilk, parsley, dill, chives, Worcestershire sauce, vinegar, hot sauce and some salt and pepper to a mason jar. Secure the lid and shake until well combined.
4. Pour the dressing over the potatoes and toss to coat. Fold in the chopped bacon, sprinkle over the scallions and serve.

<https://www.foodnetwork.com/recipes/ree-drummond/grilled-potato-salad-11222312>

## **Best Ever Grilled Potatoes**

### **INGREDIENTS**

4 large Idaho or russet potatoes, cut into wedges  
2 tsp. garlic powder  
1 tsp. kosher salt  
1 tsp. freshly ground black pepper  
1/2 c. CO-OP Gold Olive Oil 100% Extra Virgin   
2 tbsp. freshly chopped herbs (such as parsley)



### **DIRECTIONS**

1. Bring a well-salted pot of water to a boil, then add potatoes and cook until al dente, 5 to 7 minutes. Drain and let cool slightly.
2. Heat grill to medium-high and oil grates. In a large bowl, mix together garlic powder, salt, and pepper, then stir in olive oil. Add potatoes and toss gently to coat. Remove potatoes from oil and reserve excess in oil in bowl.
3. Grill potatoes, flipping once, until golden brown, about 5 minutes.
4. Add herbs to reserved oil mixture, then return potatoes to mixture and toss again.

<https://www.delish.com/cooking/recipe-ideas/a20164811/best-grilled-potatoes-recipe/>