



# 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/>