

# Grilled Potato Salad

## with Bacon-Dijon Vinaigrette

Courtesy of and adapted from: Simply Scratch (Blog)

### Ingredients List

- 3 pounds Alaska Grown red potatoes, quartered
- Olive oil
- Kosher salt and black pepper
- 1/4 cup mayonnaise
- 2 tablespoons country-style dijon mustard
- 1 teaspoon onion powder
- 1/2 teaspoon Ancho Chili Powder
- 1 medium garlic clove, minced
- 1/4 teaspoon black pepper
- 5 strips of slab bacon, cooked and chopped (reserve the bacon fat!)
- 3 green onions, sliced



### FOR THE VINAIGRETTE:

- 4 tablespoons red wine vinegar
- 2-1/2 teaspoons dijon mustard
  - 1 pinch black pepper
  - 1/4 cup bacon fat

### Instructions

1. Preheat grill to 400-450°.
2. Skewer quartered potatoes onto metal skewers (about 10). Brush with olive oil until they are coated evenly. Sprinkle with black pepper and kosher salt.



4. Grill for 15-20 minutes, turning halfway through. Once the bigger potatoes can easily be pierced by a knife, remove and let cool for about 5 minutes.

5. In a large bowl combine mayonnaise, Dijon, onion powder, ancho powder, garlic and black pepper. Slide the grilled potatoes off of the skewers and into the bowl. Toss to coat.

6. For the vinaigrette: In a small bowl whisk together the 4 tablespoons of red wine vinegar, the 2-1/2 teaspoons Dijon mustard, black pepper and slowly whisk in the bacon fat.

7. Add in the chopped, cooked bacon, chopped parsley and sliced green onions to the bowl of potatoes. Pour the bacon-Dijon vinaigrette over top and toss to coat. Serve warm or chilled.

