



Two Tubers

All things potato and truffle

Simple Barbecue Grilled Potatoes

Ingredients

Medium-sized waxy oval or fingerling potatoes. I used Prince of Orange, but Pink Fir Apple and Kipfler also work well.

Oil to toss the potatoes in

Salt

Method

Wash the potatoes and cut them in half. Place in a saucepan of cold water and bring to a simmer. Simmer until just tender. Drain and allow to air dry. I prefer to toss the potatoes in oil while they're still hot, then refrigerate them until ready to barbecue.

Pre-heat the barbecue with a grill. Toss the potatoes in more oil, if necessary, and season with salt. Place the skin side down on the pre-heated grill and cook until the potatoes are browned and the grill marks are present. Rotate the potatoes, still skin-side down, to create a crisscross pattern of grill marks. Flip the potatoes over to cook the flesh, rotating the same way to create a crisscross pattern of grill marks. Once the potatoes have grill marks on both sides and are browned, they are ready to serve.

Serve the potatoes as a side, as is or with a dollop of sour cream or aioli.