



Coal Roasted Potatoes

Placing whole or large pieces of vegetables directly on the coals seems scary and intense but can be quite fun. The vegetables get a crisp, dark crust on the outside while the inside steams and develops a smoky sweetness.

Makes 4-6 servings

INGREDIENTS

1 pound Fingerling Potatoes or tiny Yukon Gold Potatoes
2 tbsps fresh Flat-Leaf Parsley, coarsely chopped
1 tbsp Olive Oil
1 tsp Horseradish, grated
1 Lemon, zested
Salt and Pepper, to taste

PREPERATION

- Preheat the grill to 350°F direct heat.
- Place the potatoes directly on the coals to roast, with the lid closed. After 10 minutes turn the potatoes over. Cook an additional 8-10 minutes or until charred and easily pierced with a toothpick. Approximately 20 minutes total depending on their size.
- While the potatoes are cooking, in a large bowl, combine parsley, oil, horserasish, and lemon zest.
- When the potatoes are fully cooked, use tongs to squeeze each potato to pop the skin. Add them to the bowl. Season with salt and pepper and toss to coat the potatoes.
- Taste for seasoning, adjust as needed. Enjoy!