Grilled Rosemary Potatoes

Description

Simple and easy to prepare, here's a grilled potato variation with rosemary and garlic that will satisfy everytime.

Summary

Yield: 6
Source: From Weber's Art of the Grill
Prep Time: 30 minutes
Category: Potatoes
Cuisine: American

Ingredients

- 1 lb red or white new potatoes, about 1 1/2 inches in diameter each
- 1/2 cup extra virgin olive oil
- 1 tbsp minced garlic
- 6 sturdy rosemary branches
- 1/2 cup balsamic vinegar
- kosher salt
- freshly ground black pepper

Instructions

Cut the potatoes in half, and place in a medium bowl. Add the garlic and 2 tbs of olive oil. Season with salt and pepper to taste.

Strip almost all of the leaves from the rosemary branches to form skeweres, leaving some leaves near the slightly thinner end. Finely chop enough leaves to measure 2 tbs and add them to the potatoes. Toss the potatoes to coat thoroughly witht he oil and seasonings. Using the thicker end of each rosemary skewer as a point, thread the potato halves onto the skewers, dividing them evenly.

Grill the skewers directly over medium heat until the skins begin to brown and crisp, about 25 to 30 minutes.

Pour the balsamic vinegar into a small saute pan over high heat and boil until reduced to about 2 tbs, about 4 minutes (the vinegar should be syrupy). Pour enough of the remaining olive oil onto a serving platter to form a thin layer. Sprinkle the oil with salt and pepper to taste. Drizzle the warm vinegar over the oil.

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Place the skewers on a platter, turn the potatoes in the oil and vinegar, and serve immediately.

Notes

Skewers fashioned from rosemary branches add a subtle flavor to this simple dish, and add a flare to the presentation. If rosemary is unavailable, bamboo skewers can be substituted. Soak the bamboo skewers in water for at least 30 minutes to prevent burning on the grill.