



Grilled Potato Salad

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(From Cookshack.com)

Ingredients

Potatoes
4 twigs chopped Rosemary
3 Tbs Olive Oil
Brisket Rub

Salad:

1 whole Red Onion
2 oranges
2 Tbs. Olive Oil
2 Tbs Red Wine Vinegar
1 Head Leaf Lettuce chopped

Instructions

Slice potatoes ¼" thick and put in a pan. Add chopped rosemary and olive oil to the potatoes. Using the seafood grill, place potatoes on the indirect side and sprinkle with Cookshack Brisket Rub. Grill for 15 minutes at 600 degrees and then move the potatoes to the direct side of the PG500. Remove from PG500.
Mix salad and toss with finished potatoes.