



Recipe from the Cheyenne Botanic Gardens

Grilled Potato Salad

From Salli Halpern (Cheyenne Botanic Gardens Board Member and Volunteer)

Serves four to six.

3 small red onions (about 1 lb.), cut into ½ inch rounds
8 tbsp. olive oil; more as needed
1 ½ lb. baby new potatoes, halved
2 tsp. fresh thyme leaves
Salt and Pepper to taste
1 tsp. Dijon mustard
3 tbsp. white wine vinegar
¼ cup mixed chopped fresh herbs (choose from parsley, tarragon, dill, chervil, basil, and chives)

Heat a gas grill to medium or prepare a medium-hot charcoal fire. Skewer the onion rounds with toothpicks to secure them. Brush the onions with a little olive oil and toss the potatoes with enough oil to coat them well (about 2 tbsp.). Add the thyme, season with salt and pepper and toss. If your potatoes are very small, slide them onto skewers. Grill the onions and the potatoes over medium heat until tender and browned, 15 – 20 minutes for the potatoes and less for the onions.

Meanwhile, in a large bowl, whisk together the mustard and vinegar and season with salt and pepper. Slowly whisk in 6 tbsp. of the olive oil. Coarsely chop the onions and toss them and the potatoes with the vinaigrette until coated, and then toss with the herbs. Taste and add more salt and pepper if necessary; serve warm.