

Our State eats

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Fire-Roasted Potatoes With Herb Butter

Yield: 6 servings.

- 2 pounds small red potatoes
- 2 tablespoons vegetable oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- ½ teaspoon lemon pepper
- Vegetable oil (for the grill)
- 4 tablespoons unsalted butter, melted
- ½ cup parsley, chopped
- ¼ cup chives, thinly sliced
- ¼ cup dill, chopped

Place potatoes in a large pot and cover with cold water. Bring water to a boil over high heat, then reduce heat to low. Cook uncovered for 10 minutes, or until just fork-tender. Drain potatoes and set aside to cool. When cool enough to handle, halve potatoes.

In a large bowl, toss potatoes with vegetable oil, garlic powder, onion powder, smoked paprika, salt, and lemon pepper.

Heat grill with a medium flame. Oil grates. Grill potatoes cut side down for 5 to 6 minutes, or until grill marks appear. Flip and cook 5 more minutes, or until potatoes are well charred.

Place grilled potatoes in a large bowl and toss with melted butter and fresh herbs. Taste and add more salt if needed.



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