

# CHEF JUSTIN GRILLI'S WARM GRILLED FINGERLING POTATO SALAD

**1 long hot Italian pepper (or more for added spice)**

**Salt**

**Freshly ground black pepper**

**12 Fingerling potatoes (assorted colors preferable)**

**2 cloves garlic, minced**

**1 shallot, minced**

**2 Tbsp honey**

**3 Tbsp lemon juice**

**1 Tbsp Dijon mustard**

**1/2 cup extra virgin olive oil**

**1 green bell pepper, julienned**

**3 scallions, sliced thin**

**(both white and green parts)**

**1 red onion, julienned and soaked in ice water for ten minutes**

**3 Tbsp parsley, chiffonade sliced**

**1/2 Tbsp fresh thyme and/or tarragon, rosemary, sage, as you prefer**

**1 handful of queso fresco, crumbled (optional)**

Preheat oven to 375 degrees F. Coat whole hot Italian pepper in small amount of olive oil, salt and pepper and place on cookie sheet. Roast pepper in oven for 12 minutes. Allow to cool and chop coarsely.

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Bring a medium pot of well salted water to a boil. Prepare a bowl of very icy water. Add potatoes to boiling water. Reduce heat and simmer until a knife pierces potatoes with little resistance. Immediately drain cooked potatoes and place them in the ice water bath to blanch.

In a small bowl, whisk together the garlic, shallot, honey, lemon juice, and mustard along with a pinch of salt and pepper. While whisking, slowly pour in olive oil until emulsified. Taste dressing for seasoning and adjust to your liking.

Preheat grill to medium high heat. Toss potatoes with a very small amount of oil and place on grill. Allow to brown on the edges and get grill marks, but not to burn. Remove when heated – five minutes or so. Toss warm potatoes with 1/2 dressing. Allow to rest for five minutes then toss with remaining dressing plus remaining prepped vegetables and herbs. Makes 4 servings.