

## **Scott's GRILLED POTATO SALAD**

3 small red onions (about 1lb. total), cut into 1/2 inch rounds  
2 Tbs olive oil, more as needed  
1-1/2 lb. baby new potatoes, halved (unless tiny)  
2 tsp fresh thyme leaves -- can use dried if you don't have fresh  
Salt and freshly ground black pepper to taste  
1/4 cup mixed chopped fresh herbs (choose from parsley, tarragon, dill, chervil, basil, chives) -- can use dried herbs if you don't have fresh

### **FOR THE VINAIGRETTE:**

1 TBSP Dijon mustard  
3 TBSP white-wine vinegar  
3 TBSP extra-virgin olive oil

Brush the onions and potatoes with olive oil and toss with thyme, and lightly salt and pepper. I typically do the cooking in a grill basket. You may find it helpful to put the potatoes and onions in a glass bowl and cook in the microwave for 10 minutes or so to get them started before transferring to the grill basket over medium-low heat for 15 to 20 minutes. Turn occasionally until browned on the outside and very tender inside. Meanwhile, whisk together the mustard, vinegar, salt, and pepper. Slowly whisk in the olive oil; taste and adjust the seasonings. Toss the onions and potatoes with the vinaigrette until coated, and then toss with the rest of the herbs. Serve warm.