Grilled Salt & Vinegar Potatoes

Description

The title says it all!

Ingredients

- 1 lb waxy potatoes - white or fingerling cut lengthwise into 1/4 inch
- 2 cup white wine vinegar
- 2 tbsp olive oil
- 1 1/2 tsp kosher salt - more to taste
- 1/4 tsp pepper

Instructions

Place potatoes and vinegar in a medium saucepan. Bring to a boil over medium heat.

Reduce heat to medium-low and simmer until potatoes are just tender, about 5 minutes.

Remove from heat and let potatoes cool in vinegar for 30 minutes. Drain potatoes and gently toss with oil, salt, and pepper.

cover grill and allow to preheat for 5 minutes.

Clean and oil the grilling grate.

Grill potatoes until browned on both sides, 3 to 5 minutes per side.

Remove from grill, sprinkle with more salt to taste, and serve.



Summary

Yield: 4
Prep Time: 1 hour
Category: Potatoes
Cuisine: American