

Grilled Potato Salad

Serves 4

Potato salads are not always cold – they're also delicious when served warm! This grilled potato salad features a classic vinaigrette composed of apple cider vinegar, zingy garlic, a combination of olive oil and reserved bacon fat, and stone-ground mustard. The just-charred green onions provide a pop of delicious, fresh green color, and the crispy, salty bacon ties it all together. This salad was an instant favorite, and bound to be a crowd pleaser throughout the summer ahead.

Ingredients:

6 slices bacon, cooked until crispy, then crumbled
2 pounds fingerling potatoes
10 scallions
2 tablespoons olive oil for brushing the potatoes and green onions

Dressing Ingredients:

2 tablespoons apple cider vinegar
1/3 cup olive oil
1 tablespoon stoneground mustard
1 clove garlic, crushed
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
2 tablespoons rendered bacon fat

Directions:

1. Prepare the bacon by frying in a skillet until crisp, about 12-16 minutes depending on the thickness of the slices. Drain on paper towels, crumble when cooled and set aside. Reserve the rendered bacon fat.
2. Meanwhile, prepare the vinaigrette dressing by combining the vinegar, oil, mustard, crushed garlic, salt and pepper, and bacon fat. Whisk well until emulsified.
3. Scrub the potatoes well. Submerge the potatoes in a saucepan with cold water. Salt the water generously as you would for pasta. Over medium-high heat, bring the potatoes to a boil, then reduce heat to a simmer. Cook until the potatoes are just tender to the tip of a knife. Do not overcook. Drain well, and let cool slightly. Then cut in half lengthwise.
4. Meanwhile, light a grill, or preheat a grill pan. Brush the scallions with olive oil, and sprinkle with kosher salt and pepper. Grill for about 2 minutes, until just charred. Remove from the grill, let cool slightly, then cut into 1-inch pieces.
5. Brush the potato halves with olive oil, and season with salt and pepper. Grill directly on the grill, or in a grill basket with cut-side down until browned and even with a light charred, about 3-5 minutes.
6. While the potatoes are still hot, toss with the dressing. If serving warm, add the bacon and green onions. If serving cold, allow the potatoes to cool completely, then add the green onions. Top with the bacon crumbles just prior to serving.