

Smoked Potato Salad

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Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 30 minutes

2 cups mesquite wood chips

1/4 cup olive oil, divided

1/2 teaspoon black pepper

1/4 teaspoon Kosher salt

1 1/2 pounds small potatoes

1/3 cup pitted kalamata olives, sliced

2 green onions, thinly sliced

2 tablespoons fresh flat-leaf parsley, chopped

1 tablespoon red wine vinegar

2 teaspoons celery seeds

1 teaspoon Dijon mustard

Soak the wood chips in water for one hour. Drain.

Remove the grill rack and set aside. Prepare the grill for indirect grilling, heating one side to medium-high and leaving one side with no heat. Maintain the temperature at 400 degrees.

Pierce the bottom of a disposable aluminum foil pan several times with the tip of a knife.

Place the pan on the heat element on the heated side of the grill. Add one cup of the wood chips to the pan. Place the grill rack back on the grill.

in a medium bowl, combine one tablespoon of oil, pepper, salt and potatoes. Toss to coat.

Arrange the potatoes in a single layer in a disposable foil pan. Place the pan over the unheated side and close the lid.

Cook 30 minutes at 400 degrees or until tender and add the remaining wood chips after 15 minutes. Remove the potatoes from the grill.

In a medium bowl, combine the potatoes, olives and onions.

In a small bowl, combine the remaining oil, parsley, vinegar, celery seeds and mustard. Stir with a whisk.

Drizzle the oil mixture over the potato mixture. Toss well.

Per Serving (excluding unknown items): 132 Calories; 7g Fat (46.6% calories from fat); 2g Protein; 16g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 74mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.