



Barbecued Baby Potato and Herb Brochettes

Recipe source: Tracey, Pleasant Corner Gardens, Vankleek Hill Farmers' Market

Baby potatoes, fresh herbs, garlic and hot peppers are available at the Vankleek Hill Farmers' Market, always local and always fresh! Fresh herbs such as dill, parsley, cilantro, sage, rosemary, thyme, oregano or any combination thereof, can be used in this recipe.

Ingredients:

1½ lbs. baby or fingerling potatoes	3 Tbsp. fresh herbs, chopped
3 Tbsp. olive oil	1½ tsp. kosher salt, divided
2 large cloves of garlic, crushed	¼ tsp. black pepper
1 jalapeno, seeded and diced (optional)	

Wash potatoes and place in a medium pot. Add just enough water to cover the potatoes and ½ tsp. of salt. Cover, bring to a boil and reduce heat to medium low. Simmer for 5-10 minutes (depends on the size of the potatoes) until al denté, (fork tested – slightly soft with some resistance). Remove from heat, drain and allow to cool until warm.

Into a large Ziploc bag, add warm potatoes, olive oil, fresh herbs, garlic, jalapeno (if using), remaining salt and black pepper. Seal the bag and shake/massage the contents until potatoes are well coated. Allow to marinate for at least 2 hours or up to 24 hours. To assemble brochettes, remove potatoes from bag and thread onto skewers. Grill over medium heat for 15-20 minutes, turning occasionally, until potatoes are tender inside and golden crisp outside.

Note: Use potatoes that are roughly the same size for even cooking. **Serves: 4 - 6**

Suggestions: Change it up a bit by adding sections of onion and/or sweet peppers to the marinade. Intersperse between the potatoes when assembling the brochettes.