

GRILLED POTATO SALAD WITH WATERCRESS, GREEN ONIONS, AND BLUE CHEESE VINAIGRETTE



To impart smoky flavour to food when using an outdoor gas grill, add a handful of wood chips (soaked in cold water 30 minutes and drained) to a smoker box and place it under the grates and on top of ceramic briquettes in the far right or left corner of the grill.

— ingredients —

- 1/4 cup Sherry wine vinegar
- 1 large shallot, chopped
- 2 teaspoons Dijon mustard
- 1/2 cup olive oil
- 1/2 cup crumbled blue cheese
- 12 medium red-skinned potatoes, unpeeled (about 2 3/4 pounds)
- Additional olive oil
- 2 bunches watercress, stems trimmed
- 3 green onions, chopped

— preparation —

Combine vinegar, shallot, and mustard in medium bowl. Gradually whisk in oil. Mix in cheese. Season vinaigrette to taste with salt and pepper. Cook potatoes in large pot of boiling salted water until almost tender, about 16 minutes. Drain; cool completely. Cut potatoes into 1/4- to 1/2-inch-thick rounds. Brush rounds on both sides with oil; sprinkle with salt and pepper.

Prepare barbecue (medium-high heat). Arrange watercress on platter. Grill potatoes until golden and cooked through, about 3 minutes per side. Mound warm potatoes atop watercress; sprinkle with green onions. Spoon vinaigrette over potatoes.

Makes 4 to 6 servings.

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