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## Quick and Easy Grilled Potatoes

By Susie Iventosch



Grilled Potato Photos Susie Iventosch

browned and crispy on the outside when they are done. Use a sharp knife to test doneness of the inside.

It is so great to have new potato ideas, and some of them are so simple, you have to wonder why you didn't think of them yourself! That is certainly the case with this recipe, which can hardly be called a recipe, it is so easy. One of my foodie friends sent it to me, and I knew I had to try it! If you are growing potatoes in your veggie garden, this will be a fun thing to try with your harvest.

Take a Russet potato, (can also use new, Peruvian purple or Yukon gold potatoes) clean it well and slice it thinly ... almost all the way through the bottom skin. This is the toughest part ... be careful not to slice all the way through the potato. Carefully separate the slices as you drizzle olive oil and sprinkle with seasoning salt. I used Lawry's Lemon Pepper, but my son added some Cajun spice for a little heat before he put them on the grill. You could also use a brush to spread the oil on the potatoes.

Heat barbecue to medium and place prepared potatoes right on the grill. Cook for 30 to 45 minutes, depending upon the size of the potato. This can also be done in the oven, if you prefer. Bake at 400 degrees for approximately 45 minutes. The potatoes will be nicely

## Potato Fans

### INGREDIENTS

- 6 medium sized potatoes
- 1/3+ cup olive oil
- 1-2 teaspoons seasoning salt or Cajun seasoning

### DIRECTIONS

Clean potatoes, leaving skins on. Make 1/8-1/4-inch vertical slices in potatoes, all the way across, being careful not to slice all the way through the bottom skin. Set potatoes on a board or tray.

Mix olive oil and seasonings. Brush or drizzle on and between each slice of potato. Sprinkle a little extra seasoning, or salt and pepper on top of each potato.

Cook over medium heat on barbecue for approximately 30 to 45 minutes, depending upon the size of the potato. Test after 30 minutes for doneness and continue to cook accordingly. Baste with any remaining olive oil mixture part way through cooking.

Serve plain or with sour cream or plain yogurt, catsup or mustard, salsa or even Worcestershire sauce.

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