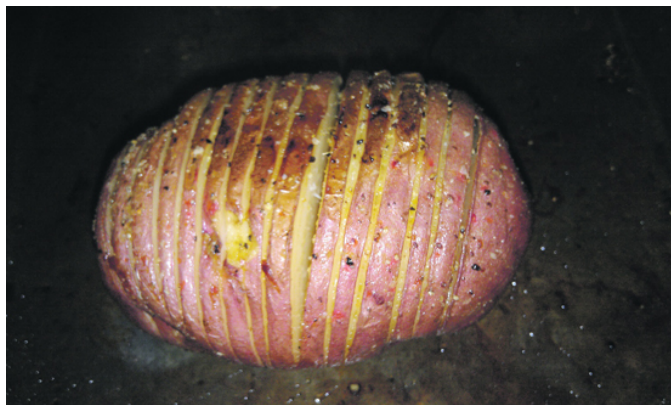


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Potato Fans

By Susie Iventosch



Grilled Potato Photos Susie Iventosch

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.

Reach the reporter at: info@lamorindaweekly.com

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