

Grilled Potato Salad with Bacon

Serves 4-6

1 cup White vinegar

1/4 cup mayonnaise or olive oil blend mayonnaise

3-4 tablespoons Ribs Within Hot Salt, divided 2 tablespoons for dressing, 1 tablespoon for potatoes

2 Tablespoons Ribs Within Rub4All

4-6 large Russet potatoes (3-4 lbs)

8-12 strips cooked bacon, chopped, oil reserved

3 Scallions, green part only, chopped

Olive Oil

Combine vinegar, mayonnaise, 3 tablespoons of bacon fat, and 2 tablespoons each Hot Salt and Rub4All in a large mixing bowl and set aside.

Wash potatoes and cut into 1" discs, about 12-14 pieces total

Place sliced potatoes in a large bowl and toss with olive oil to coat

Place on a foil lined baking sheet

Lay potatoes on a foil lined baking sheet and sprinkle with sprinkle (remaining) Hot Salt. Set aside.

Preheat 3 burner grill on all High for 7-10 minutes. Clean grill.

Adjust outside grill burners to med and the middle burner to the lowest setting.

Oil low grates with oiled paper towel and tongs.

Place potato disks on low grill, rub side up for 7 minutes, top closed. Flip potatoes and cook for 10 minutes, top closed.

Check for doneness, and dryness. If dry, potatoes may need a light oil on each side

Cook for a total of 20-25 or until potato is cooked fully through and almost soft to the touch.

Return potatoes to baking sheet to cool for five minutes and cut discs in to 6-8 pieces like a pizza.

Add potatoes, chopped bacon and scallions to the dressing and toss to combine.

Serve warm or cold