

Bacon and Chipotle Blue Cheese Grilled Potato Salad

Yields 8-10 servings

Prep time 15 minutes cook time 30 minutes

Ingredients

2 pounds fingerling potatoes

2 tablespoons olive oil

1 teaspoon Ribs Within Hot Salt

OR Salt and fresh ground pepper to taste

1/2 cup mayonnaise

1/2 cup prepared blue cheese salad dressing

3 tablespoons Chipotle hot sauce or your favorite hot sauce

1/4 cup chopped fresh parsley

1/2 red onion thin sliced and quartered

4 oz crumbled blue cheese

6 slices of Ribs Within Bacon, or any other Applewood bacon, cooked and crumbled

Steps

In a pot of salted boiling water par cook potatoes until just tender about 10 minutes. Drain and allow to cool.

Once cool (about 10minutes), cut potatoes in half lengthwise and place on a tray.

Preheat the grill to medium-high heat

Brush the potatoes with oil and season with Hot Salt or salt and pepper

In a large bowl combine the mayonnaise, prepared blue cheese dressing and hot sauce. Stir in parsley, onion, blue cheese and bacon

Grill potatoes cut side down until lightly charred about 5 minutes, remove from grill and set aside in a single layer to cool. Place cooled potatoes in a large bowl and add blue cheese mayonnaise mixture to coat. Season with Hot Salt or salt and pepper to taste. Serve warm or at room temperature.