

This dish is really more of a side dish than a traditional salad. Whatever you call it, grilled vegetables have never tasted so good.

### Grilled Potato Salad

2 lbs (900 g) Yukon Gold or other potatoes, cut into 1-inch (3 cm) slices  
Extra-virgin olive oil  
Salt and freshly ground pepper to taste  
1-2 large red onions, peeled and cut into 1-inch (3 cm) slices

For the dressing:

1/4 cup (60 ml) mayonnaise  
3 Tbs (45 ml) finely chopped fresh parsley  
2 Tbs (30 ml) red wine vinegar  
1 Tbs (15 ml) Dijon mustard  
1 tsp (5 ml) granulated garlic

Place the potato slices in a mixing bowl and add enough olive oil to coat them lightly. Add salt and pepper and toss. Brush the onion slices with olive oil and season with salt and pepper. Cook potatoes and onions over hot coals, turning once, until the potatoes are browned and the onions are tender. The potatoes will take 15 to 20 minutes and the onions will take 10 to 12 minutes. Transfer the potatoes to a large bowl. Coarsely chop the onions and add them to the potatoes. Whisk together the ingredients for the dressing, pour over the potato mixture and toss gently. Serve warm. Serves 4 to 6.