



Grilled Smashed Potatoes with Toasted Cumin Vinaigrette

PREP TIME

5 Min

TOTAL TIME

25 Min

SERVES

4



Bobby Flay

Bobby Flay's Barbecue Addiction

A simple side loaded with flavour from the grill.

DIRECTIONS FOR: GRILLED SMASHED POTATOES WITH TOASTED CUMIN VINAIGRETTE

INGREDIENTS

- 2 Tbsp ground cumin
- ¼ cup extra-virgin olive oil
- 3 Tbsp white wine vinegar
- Kosher salt and freshly ground black pepper
- 16 small new potatoes
- 3 Tbsp canola oil
- ½ cup chopped fresh parsley

DIRECTIONS

1. Put the cumin in a small skillet over low heat and toast, stirring frequently, until fragrant but not dark, 2 minutes. Remove to a bowl, add the olive oil, vinegar and salt and pepper and whisk to combine. Let sit at room temperature to allow the flavors to meld.
2. Put the potatoes in a pot, cover with cold water, add 1 tablespoon of salt, bring to a boil and cook until a paring knife inserted meets with some resistance, about 8 minutes. Drain and transfer to a bowl.
3. Heat a charcoal or gas grill to high.

4. Using a potato masher, smash the potatoes, leaving them very chunky, and toss with the canola oil and some salt and pepper. Put the potatoes in a grill basket and grill, covered, tossing occasionally, until slightly charred and crisp in spots, about 6 minutes. Remove to a bowl and toss with the vinaigrette. Taste, season as necessary and toss again with the chopped parsley.

See more: [Grill](#), [Potatoes](#), [Side](#)

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