



Grilled Potato Salad with Watercress, Green Onions & Blue Cheese Vinaigrette

12 small red potatoes, skin on, parboiled and sliced 1/4 inch thick
Olive oil to coat potatoes; plus 1/2 cup for vinaigrette
Salt and freshly ground fresh pepper
1/4 cup aged sherry wine vinegar
1 small shallot, coarsely chopped
1 Tablespoon Dijon mustard
1/2 pound watercress, coarsely chopped
2 green onions, coarsely sliced or 3 Tablespoons chopped chives
1/2 cup crumbled blue cheese

Preheat the grill to medium high. Toss the potatoes with enough oil to coat them; season with salt and black pepper to taste. Grill until golden brown on both sides and just cooked through, about 7 minutes or until potatoes are cooked and have grill marks.

Combine the vinegar, shallots, mustard, and remaining 1/2 cup oil. Toss the potatoes in the vinaigrette. Using tongs, remove the potatoes from the vinaigrette. Toss the watercress and green onions in the remaining vinaigrette. Place the potatoes onto a platter; top with crumbled blue

cheese. Arrange the watercress and green onions in the center on the top.
Yield: 4 servings Note: I added some red peppadew peppers on the side of the serving platter.

Tip: Parboiling means half cooking. For this dish, cover the whole potatoes with cold water and bring the water to a boil. Once the water boils, take the potatoes off the heat, drain, and let them cool a bit before slicing and grilling.

About the Recipe: The potato salad was very attractive, easy to make, and had a wonderful flavor. If watercress is not available, you could substitute radish sprouts, tender spinach leaves, belgian endive, young dandelion greens, or arugula.

Recipes from: Chef Bobby Flay -
Food Network Favorites. Meredith Books: 2005, p. 43; p. 31.

AND SO THE STORY GOES... It almost seems unbelievable that a person could drop out of high school at 17, have his first job at a pizza parlor, serve ice cream, make restaurant salads, be gifted with a scholarship to a culinary school and end up being one of the most famous, talented Iron Chefs on the Food Network, a real celebrity.

Bobby Flay said that he just fell in love with working with food. He had the passion, talent, and made it happen. The idea that he dropped out of school didn't hold him back. The time was right for him. It was the magic of the Millennium. The time when you could make your dreams come true.

https://en.wikipedia.org/wiki/Bobby_Flay

Additional References: *The Best American Recipes 2005-2006*; *The Best American Recipes 2004-2005*; *The Flavors of Bon Appetit 2000*, *Top Chef The Cookbook*, <http://www.thekitchn.com>