



## **Grilled Mini Potato Salad with Hot Bacon Dressing**

### **Potato Salad**

1 pound (Nibbles) mini red, white, and blue potatoes  
Olive oil as desired  
Kosher salt; freshly ground black pepper to taste  
3 to 4 green onions, chopped or 1/4 cup chopped chives

### **Hot Bacon Dressing**

2 slices thick cut smoked bacon, chopped  
1/4 cup cider vinegar  
1-1/2 Tablespoons balsamic vinegar  
1-1/2 Tablespoons water  
1 teaspoon granulated sugar  
1/2 teaspoon kosher salt  
1/4 teaspoon white pepper  
1/4 teaspoon celery seed

Prepare hot fire on your grill.

On large baking sheet, toss potatoes with olive oil; season with salt and black pepper. Set aside chopped chives for serving.

Grill potatoes in perforated grill basket; place over hot fire; close grill lid. After about 4 minutes; open grill; toss potatoes; close again; cook for 4 minutes; toss again; continue to cook until potatoes are tender when pierced with a fork.

Transfer potatoes to large bowl.

**Prepare Dressing:** Fry bacon in a medium skillet until crisp; add vinegars and water; heat until boiling. Lower the heat to medium; stir in sugar, salt, white pepper and celery seed; stir until sugar dissolves, about 2 minutes; Pour hot dressing over grilled potatoes; Mix in chopped chives or green onions. Serve warm.

**Recipe inspired by:** “Red, White, and Que” by Karen Adler and Judith Fertig

**Cook’s Note:** I prepared half of recipe, using 1 pound of potatoes. If you don’t want to add bacon drippings; use 1/4 cup prepared bacon bits with about 2 to 3 Tablespoons olive oil as desired.

**About the Recipe:** The Nibblers mini potatoes are so cute and come in red, white, and blue. The recipe is easy to make and tastes like German potato salad with a healthier twist. It’s a perfect side dish for those grilling suppers.