

Barbecue Potato & Sweet Potato

Season: Summer

Type: Side Dish

Difficulty: Easy

Serves: 20 or 30-40 small tastes

Fresh from the garden: Herbs

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Saucepan (large) • Sharp knife & chopping board • Baking dish • Serving Bowls (one per table) 	<ul style="list-style-type: none"> • 2kg potatoes • 1kg sweet potatoes • 1 cup EVOO • 1 cup chopped mixed herbs (mostly rosemary) • 1 teaspoon salt • 1 tablespoon stock powder • Freshly ground pepper

What to do:

- Wash the potatoes (& sweet potatoes) and cut into thin discs (0.5 – 1cm thick).
- Bring a saucepan of water to the boil and par-boil the potatoes for a minute then add the sweet potato – simmer for a total of 5 minutes.
- Finely chop the herbs and mix with the salt, pepper and stock powder.
- Drain the potatoes and pour in the herb mixture and stir. Pour in the oil and mix gently.
- Take the potatoes out to the BBQ and cook on the flat section or a sheet of aluminium foil for about 5-10 minutes in batches, turning regularly, then place in baking dish to keep warm above BBQ or in a warm oven.

Notes

You can try seeded mustard, and also replace or mix some of the sour cream with mayonnaise. Various mixed herbs work well, particularly basil, chives and other softer leaved herbs. I tend to leave the potato skins on as much of the nutrients are just under the skin, but peel them if you prefer.