

Grilled Potato, Corn and Bell Pepper Salad

Serves 4-6

1.5 lbs. small potatoes (I used small redskin)
2 ears corn
2 bell peppers (I used red), cut in half
1 large Vidalia or red onion, cut in half or in quarters (thick slices)
olive oil
salt and pepper
1/3 cup fresh chopped parsley

2 cloves garlic, finely minced or pressed
3 Tbsp. good quality balsamic vinegar
1/4 cup good quality extra virgin olive oil
salt and pepper

Grill all the vegetables. Here's what we did:

Scrub the potatoes and add them (whole) with cold water in a saucepan/pot. Bring to a boil, add some salt, and cook until JUST tender. A fork should be able to go into the potato, but it should still take a little effort. Cool them slightly and then slice them in half lengthwise.

Toss or lightly brush all the vegetables with a little bit of olive oil and salt and pepper. Then, start grilling. You'll want to start the corn first, followed by the peppers and onions. Since the potatoes are pretty much cooked, they can go on last. Grill until there are noticeable char marks on the vegetables and the peppers and onions are tender.

Cut the corn off the ears, and slice the peppers and onions into strips. Combine all of that with the potatoes and the parsley.

Meanwhile, make the dressing. Whisk together the garlic and the balsamic vinegar. Slowly drizzle the oil in, while continuing to whisk. Season to taste with salt and pepper. Lightly toss the vegetables with the dressing.