

Potato Salad with Sour Cream Dressing



Ingredients

- 1 kg new potatoes, choose a waxy variety, skin on, sliced in half
- 1 tbsp salt
- 2 tbsp vegetable oil
- 1 cup light sour cream
- 1 tbsp milk
- 1/2 tsp white vinegar
- 2 tbsp chives, finely chopped
- 2 tbsp fresh dill, coarsely chopped
- 1/2 tsp onion powder
- Salt and freshly ground black pepper

Directions

- Step 1 – Heat a large pot of water, add the salt and bring to the boil. Add the potatoes and simmer for around 10 minutes or until just tender. Drain the potatoes and spread out into a single layer, to allow any excess water to evaporate. Toss the potatoes in the vegetable oil until evenly coated and set aside.
- Step 2 – Heat the BBQ to medium heat (180 - 200°C) and prepare for direct grilling with a BBQ safe hotplate or skillet.
- Step 3 – Place the potatoes in a single layer onto the hotplate and grill, turning regularly, until the potatoes are cooked through and starting to brown.
- Step 4 – While the potatoes are cooking, mix together the remaining ingredients, reserving some of the chives and dill to garnish.
- Step 5 – When cooked, remove the potatoes from the BBQ, arrange on a platter and drizzle the dressing over the top. Garnish with the reserved chives and dill and serve immediately.

