

Southwestern Grilled-Potato Salad

10 new potatoes, halved and parboiled
2 small red onions, sliced into 1/2 inch disks and skewered
2 red bell peppers
1 poblano chile, or another variety of green pepper
1 bunch green onions

Dressing:

3 T. chopped fresh oregano
juice of 2-3 limes
1/4 c. extra virgin olive oil
1/2 t. smoked paprika
dash cayenne
1 t. Dijon mustard
1 garlic clove
salt and pepper to taste

Char the poblano and red bell peppers until the skins turn black. Peel, seed, and cut into 1/2 inch squares. Grill the red onions, green onions and potatoes until done.

Combine all dressing ingredients except oregano using a blender or food processor. Add herbs. Season with salt & pepper and add more lime juice if desired. Dress grilled vegetables with enough dressing to coat (you might not use all of dressing) and serve. Serves 4.