

SPICY BBQ POTATOES SERVES 4

INGREDIENTS

- 6 Klondike Rose Potatoes sliced
- 6 whole garlic cloves
- 6 shallots whole
- olive oil
- Devil's Dust
- 2 tablespoons black pepper
- 2 tablespoons ground basil
- 2 tablespoons ground thyme
- 2 tablespoons ground cumin
- 2 tablespoons cayenne

DEVIL'S DUST

- 1 cup paprika
- ½ cup chili powder
- 6 tablespoons salt
- 4 tablespoons ground coriander
- 4 tablespoons garlic powder
- 4 tablespoons white sugar
- 4 tablespoons curry powder
- 4 tablespoons dry hot mustard

PREPARATION

Season the sliced potatoes with olive oil, and devil's dust. Cook the potatoes with garlic and shallots in a BBQ vegetable tray over a medium grill for about ½ hour being careful to turn every 10 minutes.