



Grilled Potato Wedges with Smoked Paprika Mayonnaise Dressing

Recipe courtesy Bobby Flay

Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 to 6 servings
Cook Time:	5 min		

Ingredients

4 large Russet potatoes, cut into wedges and par-cooked
Canola oil, for brushing
Kosher salt and freshly ground black pepper
1/4 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons sherry vinegar
Juice from 2 grilled lemons
1/4 cup extra-virgin olive oil, plus more for garnish
2 tablespoons smoked paprika
Handful flat-leaf parsley leaves, for garnish

Directions

Preheat a charcoal or gas grill to high heat.

Brush the potato wedges with oil, sprinkle with salt and pepper and grill until nicely charred and cooked through, 2 to 3 minutes per side.

While the potatoes are grilling, whisk together the mayonnaise, mustard, sherry vinegar and grilled lemon juice. Whisk in the olive oil. Season with salt and a generous amount of pepper.

Pull the potatoes from the grill to a platter and dust with smoked paprika. Drizzle the sauce over the warm potatoes and scatter the parsley over the top.



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