



## Con's Bewdiful Recipe

"Hello Ladies and Gentlemen. I have a bewdiful recipe for you today"



### BBQ Rosemary Potatoes

Preparation Time: 5 minutes

Cooking Time: 15 minutes

Serves: 4 people (as a side dish)

#### Ingredients

4 medium sized potatoes, cut into 4cm chunks  
2 tablespoons olive oil  
1 tablespoon chopped fresh rosemary  
½ teaspoon minced garlic  
Salt and pepper to taste

#### Method

1. Prepare a charcoal grill or preheat the kitchen grill.
2. Cook the potatoes in salted boiling water until tender, approximately 10 minutes. Cool slightly and thread them onto metal or bamboo skewers.
3. In a small bowl, mix together the remaining ingredients. Brush the skewers with the rosemary mixture.
4. Place potato skewers on the grill. Grill, basting and turning several times until the potatoes are browned and cooked. If using bamboo skewers, soak in warm water prior to use to prevent burning. If preferred the potato chunks may be cooked without the skewers on a greased BBQ plate turning to brown evenly.

#### Recommended Varieties

You can use any variety of potato for this recipe, however, the following potatoes tend to work better:

- **Nadine**
- **Ruby Lou**
- **Carlingford**
- **Delaware**
- **Kestrel**
- **Mondial**
- **Royal Blue**