

Alder Plank Grilled Potatoes

Thinly sliced potatoes tossed with basil, garlic, and oil and grilled on a plank of Alder wood for a fragrant smoky flavor

Yield:

4-6 servings

Ingredients:

2 pounds red or Yukon Gold potatoes – about 8-10 small [<2 inches in diameter] potatoes

2-3 teaspoons minced garlic (about 4-6 cloves)

2 teaspoons salt

1/2 teaspoon ground black pepper

1 1/2 teaspoons dried basil

1/3 cup oil

1 large Alder wood plank*

Instructions:

1.
Soak plank according to package instructions. I soak mine in a (very clean) sink of water, weighted down. For these potatoes, I find it's best to soak the plank for as long as possible. Eight hours of soaking time is great, so plan ahead! ☐

2. Scrub your potatoes and thinly slice them. In a large mixing bowl, toss together the sliced potatoes, garlic, salt, pepper, basil, and oil.

3. Preheat grill on HIGH (or prepare charcoal grill). Turn grill to MEDIUM heat and place soaked plank on grill. Put the potatoes in a layer

on the plank. Close the lid of the grill and grill for about 40-50 minutes on MEDIUM, stirring potatoes once or twice during cooking.

Potatoes are done when tender in the middle and crisp at the edges!

I have tried grilling these potatoes on HIGH instead of MEDIUM, and that also works, shortening the grilling time to about 30 minutes. Stir every 10-12 minutes if using high heat!



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This recipe is from Tammy's Recipes.