

Foster's Body & Paint

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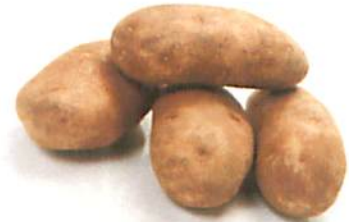
May, 2010

Chipotle Grilled Potatoes

Ingredients:

Makes 6 servings

- 2 medium russet potatoes (12 ounces)
- 2 medium sweet potatoes (12 ounces)
- 3 chipotle peppers, seeded
- 2 cloves garlic, minced
- 2 tspn olive oil
- 1 ½ tspn paprika
- 1/2 tspn ground cumin
- 1/2 tspn chili powder
- 1/4 tspn ground black pepper
- 1/4 tspn salt
- 1 to 2 tblspn water



Preparations:

- 1.) Scrub potatoes thoroughly with a brush; pat dry. Cut the potatoes in half lengthwise; cut each half into 4 wedges.
- 2.) In covered medium saucepan cook potatoes in a small amount of boiling water about 15 minutes or just until tender. Drain; let cool.
- 3.) Meanwhile, place seeded chipotle pepper in a blender container or food processor bowl. Cover and blend or process until peppers are ground. Set aside. In a small bowl stir together garlic, oil, paprika, cumin, chili powder, black pepper, salt and ground chipotle pepper. Stir in enough of the water to make a mixture that's easy to brush potatoes. Brush chipotle mixture onto potatoes.
- 4.) Grill potatoes on the greased rack of an uncovered grill directly over medium coals for 4 to 6 minutes or until edges begin to brown, turning occasionally.

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