



# Grilled Potatoes with Yogurt-Parsley Sauce

*From License to Grill by Chris Schlesinger and John Willoughby*

We're excited that you have chosen to shop at the Winsted Farmers Market this week! To help you make the most of everything our farmers have to offer we've collected some recipes featuring seasonal food.

Stop by our booth and let us know what you think! Visit our Facebook page to share recipes of your own, or email [recipes@winstedfarmersmarket.org](mailto:recipes@winstedfarmersmarket.org) to have them included in these flyers.

Makes 4 servings

Ingredients:

4 medium potatoes cut into rounds about 1 inch thick

½ cup olive oil

Salt and freshly cracked black pepper to taste

1 cup plain yogurt

¼ cup fresh lemon juice (about 1 lemon)

2 Tbsp cumin seeds, toasted or 1 Tbsp ground cumin

1 cup fresh parsley leaves

4 cloves garlic, peeled

---

This simple dish takes its inspiration from the flavors of the Middle East.

In a medium saucepan, bring a quart of salted water to a boil over high heat. Add the sliced potatoes and boil for 8 to 10 minutes — you want the potatoes to be easily pierced by a fork but not break apart. Drain and cool to room temperature.

Toss the cooled potato slices in a medium bowl with ¼ cup of the olive oil and salt and pepper to taste. Place the potatoes on the grill over medium fire. Cook about 3 minutes on each side or until nicely browned.

Remove the potatoes from the grill and put them in a medium bowl. Add the yogurt, lemon juice, and cumin. Toss well and set aside.

Place the parsley and garlic in a food processor and purée until smooth. With the motor running, slowly drizzle in the remaining olive oil until just incorporated. Just before serving, drizzle this mixture over the potatoes.