



**Many Hands Organic Farm and
Sustainability Center**
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Grilled Potato and Carrot Salad

From The New Vegetarian Grill

Ingredients:

- 1 $\frac{3}{4}$ lb potatoes, cut $\frac{1}{4}$ " thick and 3" long
- 3 tablespoons olive oil
- 1 tablespoon fresh herbs chopped
- Salt and pepper
- 2 large or 4 medium carrots, cut 2" by $\frac{1}{2}$ "
- $\frac{1}{2}$ large onion sliced
- 2 tablespoons mayonnaise
- 2 tablespoons plain yogurt
- 2 tablespoons white wine vinegar
- 3 tablespoons chopped fresh parsley

Directions:

1. Steam potatoes over boiling water about 12 minutes till tender, drain.
2. Prepare grill, oil grill rack.
3. Toss potatoes in a bowl with 2 tablespoons oil, herbs, salt and pepper. In another bowl mix carrots 1 tablespoons oil and onion. Grill potatoes about 4 minutes, then add carrots and grill till tender.
4. Mix dressing and serve warm.