

THE WAY THE COOKIE CRUMBLES



Grilled Potato Salad with Watercress (from Bon Appetit via epicurious)

I've reduced both the potatoes (because I was trying to be healthier) and the blue cheese (because it can be too intense) from the original recipe, but I'm sure the original amounts are great too.

¼ cup sherry wine vinegar
1 large shallot, chopped
2 teaspoons Dijon mustard
½ cup olive oil, plus more for grilling potatoes
6 medium red-skinned potatoes, unpeeled (about 1½ pounds)
2 bunches watercress, stems trimmed
3 green onions, chopped
¼-½ cup crumbled blue cheese

1. Combine vinegar, shallot, and mustard in medium bowl. Gradually whisk in ½ cup oil. Season vinaigrette to taste with salt and pepper.
2. Cook potatoes in large pot of boiling salted water until almost tender, about 16 minutes. Drain; cool completely. Cut potatoes into ¼- to ½-inch-thick rounds. Brush or spray rounds on both sides with oil; sprinkle with salt and pepper.
3. Prepare grill for medium-high heat. Grill potatoes until golden and cooked through, about 3 minutes per side. Dice the potatoes into ½-inch cubes.
4. In a large serving bowl, mix the watercress, scallions, and most of the vinaigrette. Add the potatoes and the remaining dressing, and gently mix to coat. Top with the blue cheese; serve immediately.