

Skewered Grilled Potatoes

Yields: 4 servings
Prep: 1.25 hour

Ingredients

2 pounds red potatoes, quartered
1/2 cup water
1/2 cup light mayonnaise
1/4 cup dry white wine
2 teaspoons crushed dried rosemary
1 teaspoon garlic powder
Wooden skewers, soaked in water for 30 minutes

Directions

1. Place potatoes and water in a microwave-safe bowl. Cook potatoes in microwave on high until just tender, about 15 minutes, stirring half-way through. Drain potatoes and allow to steam for a few minutes to dry.
2. In a large bowl, stir together mayonnaise, wine, rosemary and garlic powder. Mix in drained potatoes and toss to coat. Marinate, covered, in the refrigerator for 1 hour.
3. Preheat an outdoor grill on high heat and lightly oil grate.
4. Remove potatoes from marinade, and skewer. Grill, covered, for 6 to 8 minutes, brushing occasionally with marinade, turning half-way through. Remove potatoes from skewers and serve hot.