

Smoked & Roasted Fingerling Potatoes with Garlic Allioli

Serves: 4 - 6

Ingredients:

1 lb fingerling potatoes
olive oil – enough to lightly coat potatoes
2 eggs
5 cloves garlic
½ cup olive oil
Juice of 1 lemon
1 tsp pimenton or smoked paprika – hot
smoked olive oil
salt and pepper

Method:

- Boil potatoes until just tender then toss with the olive oil, smoked paprika, salt and pepper.
- Preheat BBQ or smoker to 350 F.
- Place potatoes in a smoke pouch then cook in a smoker or BBQ 15 minutes or until skins are crispy.
- While the potatoes are smoking, make the sauce in the blender by combining and mixing eggs, lemon juice, garlic, salt and pepper.
- While the blender is running slowly drizzle in the ½ cup olive oil – not too fast or the sauce will break.
- Right before serving, drizzle the potatoes with the smoked olive oil and serve with the garlic allioli.

Recipe provided by *Stirr! Adventures in Food*, Black Diamond
Chef Jason Rossington, *Dude with Pig*