



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Grilled Tri-Coloured Potato Salad

Grilled Tri-Coloured Potato Salad - serves 6-8

- 2 lb mix of Klondike Rose, white skin and purple potatoes
- 1/2 red pepper, diced
- 3 green onions
- Extra virgin olive oil
- 2 cloves minced garlic
- 1 Tbs. balsamic vinegar
- 3/4 cup mayonnaise
- Kosher salt & fresh cracked pepper

Cut potatoes into large bite-size pieces. Boil for 10 minutes or microwave for 5 minutes.

Brush potato pieces with olive oil and grill for 10 to 12 minutes over medium high heat. Grill until soft, turning every 4 to 5 minutes to grill-mark. Brush green onions with olive oil and grill until green is charred, 5 to 6 minutes, turning once.

Slice green onions, add garlic, diced red pepper and potatoes into large bowl. Whisk balsamic vinegar into mayonnaise and toss mixture with potatoes. Add salt and pepper to taste.

Wine Pairing: Kittling Ridge VQA Seyval Blanc

Potato salad is always a crowd pleaser, and so is this VQA Seyval Blanc. A clean, crisp, white wine, light in style with vibrant aromas of peach and apple: fresh and easy sipping. A perfect companion to all your lighter fare.



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