

Char grilled Potato Salad with Creamy Mustard Dressing

A great one for the BBQ!
Adapted from Donna Hay

Ingredients:

- *1.5kg Kipfler potatoes, scrubbed*
- *2 Tablespoons Extra virgin olive oil*
- *Sea Salt and Cracked Pepper*
- *200g Creme Fraiche*
- *2 Tablespoons Wholegrain mustard*
- *60ml Water*
- *1/4 cup Dill Sprigs, chopped*

Steps:

- **Place the potatoes in a large saucepan of cold salted water. Place over high heat, cover with a lid and bring to the boil. Remove the lid and cook for 8-10 minutes or until tender. Drain well and halve lengthways.**
- **Preheat a char-grill pan or a bbq to high heat. Drizzle the potato with oil, sprinkle with salt and pepper and cook, cut-side down, for 8-10 minutes or until lightly charred.**
- **Place the creme fraiche, mustard, water, salt and pepper in a large bowl and mix to combine. Place the potato on a serving plate, drizzle with dressing, sprinkle with salt and pepper, and top with dill to serve. Serves 4**