

WARM BACON DIJON POTATO SALAD AND ROASTED TOMATOES

WARM BACON DIJON POTATO SALAD

Ingredients

4 large size
Yukon Gold potatoes
8 strips bacon
1 medium onion
2 tbsp dijon mustard
1 cup red wine vinegar
¼ cup brown sugar
2 stalks green onion

Preparation

1. Wash your potatoes but leave the skin on. Cut them in cubes, spoon size and cook them in boiling water until tender.
2. Put aside and let cool. Cut your bacon in small strips and quarter ring your onions.
3. Sauté the onion and bacon together and deglaze with the vinegar and sugar. Near the end add in the potatoes.
4. Once the potatoes are heated, finish with chopped green onion and serve.

ROASTED TOMATOES

Ingredients

2 cups cherry tomatoes
2 tbsp oil
1 tbsp thyme
salt/pepper to taste

Preparation

1. Toss whole cherry tomatoes in a bowl with the oil, thyme and seasoning.
2. Once tossed, lay out tin foil, lay the tomatoes in the middle and fold over foil. Close all the edges.
3. To form a package, this can then be cooked on the barbeque on a less hot part of the grill for about 5 to 10 minutes.
4. Let it cool down a little bit before opening the package and serve with your meal.