



Grilled Potato Salad

½ Small dice red onion
1 head Roasted garlic
1c Crumbled Black mesa ranch Goat cheese
2c Arugula
3# Baby Red Bliss potatoes cut in halves
1# Apple wood smoked bacon diced into big chunks
2c Mayonnaise, 1c Dijon, salt and pepper, ¼c white wine vinegar

- 1. Cut all ingredients for salad**
- 2. Place red potatoes in boiling water until cooked half way. Once cooked cool down than finish cooking process on grill. Cool down.**
- 3. Sauté bacon in hot pan till all fat is rendered than cool down**
- 4. Mix mayo, Dijon, goat cheese and vinegar**
- 5. mix remaining ingredients and let sit for 1-2 hours for full flavor**