

# SMOKED YUKON GOLD POTATO SALAD WITH SOCIETY GARLIC BLOSSOMS, QUAIL EGGS, AND GRIBICHE OIL

*Yield: 4 to 5 half-cup portions*

<b>Ingredients</b>	<b>Amounts</b>
Yukon gold potatoes, medium	1 lb.
Wood chips	3
Quail eggs, boiled and halved	6
Society garlic blossoms	12
Gribiche Oil (recipe follows)	¼ cup
Salt and pepper	to taste

## **Method**

1. Wash the potatoes well. Place in a pot of salted water and cook until tender, about 12 to 15 minutes. Remove from pot and rinse with cold water until the potatoes are cool. Drain well.
2. Soak the mesquite wood chips in water for 15 minutes.
3. Turn on the grill and place a few wet pieces of mesquite wood on the coals.
4. Place the potatoes in an uncovered, shallow aluminum pan on the grill. Make sure that the wood chips are generating smoke, then close grill lid. Smoke the potatoes for about 7 to 10 minutes, until the potatoes have a smoky essence. Remove from the pan and cool. Once cool, dice the potatoes into 1-inch pieces.
5. In a large bowl, toss the potatoes with the society garlic blossoms and the gribiche oil. Season with salt and pepper, then gently fold in the quail eggs. Serve warm, garnished with more garlic blossoms.