

MOROCCAN GRILLED POTATO SKEWERS

Ingredients	Amounts
Red, yellow, and purple potatoes, unpeeled, cut into 1 ½-inch cubes	6 lbs
Charmoula*	3 cups
Pickled lemon rind, 1-inch pieces	48
Bay leaves, fresh or dried	48
Pitted Kalamata olives	48
Moroccan Spice Blend**	As needed

Method

1. Simmer potatoes until tender, drain and toss with Charmoula. Cool. Thread one cube of each kind of potato onto each of 24 skewers, alternating with 1 bay leaf, 1 piece lemon rind and 1 olive.
2. Grill skewers over gas or charcoal grill, turning to form grill marks on each side. Sprinkle with Moroccan Spice Blend.
3. Yield: 24 brochettes

* To make Charmoula, in blender, purée cups cilantro leaves, 3 cups parsley leaves, 2 cups lemon juice, ¾ cup white wine vinegar, 24 cloves garlic, 3 tablespoons kosher salt, 2 tablespoons paprika, 1 ½ teaspoons ground cumin and ½ teaspoon cayenne pepper. (Yields 3 cups)

** To make Moroccan Spice Blend, in spice grinder, pulse to a coarse powder 2 tablespoons toasted sesame seed, 1 tablespoon dried marjoram, 1 tablespoon dried thyme, 1 ½ teaspoons sumac and ½ teaspoon salt. (Yields ¼ cup)