



SALT-PACK BAKED PERTAITERS

1-2 lbs. small red potatoes, skin on

Kosher or sea salt (or a mix) to completely cover potatoes

Preheat your bbq grill or oven to 400-degrees.

Spread a 1/2-inch layer of coarse salt in a Dutch oven or heavy casserole dish.

Place the potatoes on the salt and completely cover them with more salt so they are covered by at least a 1/2"-inch.

Place the pot in the bbq or oven and cook for about an hour. Poke a knife through the salt, deep into the potatoes, to see if they are tender.

Dump the potatoes and salt onto a large cookie sheet, remove the potatoes and save the salt to use in this dish again.

Cut the cooked potatoes in half lengthwise and serve with a dollop of sour cream and a teaspoon of salmon roe, or caviar.

Serves 6-8

