



**Cast Iron Roasted New Potatoes
With Coal Roasted Leeks, Sweet Onions and Jalapeño Butter**

Recipe courtesy of Anthony Endy

Jalapeño Butter

- 3 garlic cloves
- 2 fresh jalapeños, stemmed and seeds removed
- 1 tsp salt
- 3 tbsps. freshly squeezed lemon juice
- 3 tbsp. minced cilantro leaves and stems
- ½ tsp smoked paprika
- ¼ lb. unsalted butter, softened

In a mortar and pestle or food processor, combine garlic, jalapeños, lemon juice, cilantro and salt. Grind or process the ingredients together to make a paste. Add the mixture to the soft butter and add the paprika.

Vegetables and Assembly

- 3 medium whole yellow onions
- 4 whole leeks, cleaned
- 2 tbsp. blended olive oil or canola oil
- 4 lbs. new potatoes, blanched tender in salted water
- ¼ lb. jalapeño butter
- Salt and pepper to taste

Set the EGG for direct cooking with no grid at 400°F/204°C.

Place the leeks and onions directly on the coals and let them cook for 10-15 minutes until charred outside and tender inside (the time depends on size of the onions).

With tongs, remove the leeks and onions from the coals. Lay out on a sheet pan and let them cool. Peel the charred skin from the leeks and onions and discard the skins. Dice the tender onions and leeks.





Add the cooking grid, and place a Big Green Egg Cast Iron Skillet to the grid to heat. Add oil to the skillet and gently toss and sauté the potatoes for 3-4 minutes until seared and heated. Add the leeks, onions and jalapeño butter and season with salt and pepper to taste.

Continue to cook the potatoes for an additional 4-5 minutes, simmering in the jalapeño butter and heating the potatoes through.

