

Crispy Firecracker Potatoes



Ingredients

4 large roasting potatoes, scrubbed clean, not peeled	1/2 cup Greek style yoghurt
4 tbsp duck fat, melted	1/2 cup whole egg mayonnaise
1 tsp salt	1 tsp fresh garlic, crushed
1 tsp chilli powder (optional, or to taste)	1 tsp lemon juice
1 tsp smoked paprika	1/2 tsp salt
1 tsp fennel seeds, ground	
1 tsp coriander seeds, ground	
1/2 tsp freshly ground black pepper	

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 2 – Cut each potato into evenly sized wedges and place into a large bowl. Add the melted duck fat, salt, chilli if using, paprika, fennel, coriander and pepper and toss to coat the potatoes evenly.

Step 3 – Place the potatoes into a baking tray and into the BBQ, away from direct heat and cook, with the lid closed, tossing every 20 minutes for 45 – 60 minutes, or until the potatoes are golden and cooked through.

Step 4 – While the potatoes are cooking, mix together the remaining ingredients to make a dipping sauce.

