

Contact: Amy Flynn  
Fleishman-Hillard  
916-492-5345  
amy.flynn@fleishman.com

Linda McCashion  
United States Potato Board  
303-873-2326  
lindam@uspotatoes.com

## **GRILLED POTATO PLANKS**

3 tablespoons olive oil  
1 clove garlic, minced  
2 teaspoons finely chopped fresh rosemary leaves  
1/2 teaspoon salt  
1 1/2 pounds (about 3 large) unpeeled baking potatoes, cut into 1/2 inch-thick slices.

Preheat grill. Combine oil, rosemary and salt in dish. Add potato slices and turn until well coated. Grill potatoes for 8 minutes or until soft. Turn and continue grilling 10 minutes longer or until cooked through. Remove from grill and serve.

Makes 4 servings.

**Per Serving:** 280 calories; 43 g carbohydrates; 11 g fat; 0 mg cholesterol; 310 mg sodium; 4 g fiber; 4 g protein; 718 mg potassium; 22 mg vitamin C.

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