



STEAK FRIES WITH ROSEMARY-LEMON AIOLI

SERVES: 4 TO 6 | PREP TIME: 15 MINUTES | GRILLING TIME: 15 TO 17 MINUTES



1. Prepare the grill for direct cooking over medium heat (350° to 450°F).
2. Whisk the aioli ingredients. Season with $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper.
3. Scrub the potatoes under cold water and dry them with paper towels. Cut the potatoes lengthwise in half, and then cut each potato half lengthwise into $\frac{1}{2}$ -inch-thick slices. Place in a bowl and add the oil, 2 teaspoons salt, and 1 teaspoon pepper. Toss to coat.
4. Grill the potato slices over *direct medium heat*, with the lid closed, until tender and marked by the grill, 15 to 17 minutes, turning occasionally.
5. Serve the fries warm with rosemary-lemon aioli.

AIOLI

- 1 cup mayonnaise
 - $\frac{1}{2}$ teaspoon finely grated lemon zest
 - $1\frac{1}{2}$ tablespoons fresh lemon juice
 - 2 teaspoons minced garlic
 - 2 teaspoons Dijon mustard
 - 2 teaspoons minced fresh rosemary leaves
- Kosher salt
Freshly ground black pepper
- 4 russet potatoes, about 3 pounds total
 - 2 tablespoons extra-virgin olive oil

