



# CRISPY SMASHED POTATOES

Operation BBQ Relief

## WHAT YOU NEED

24 Baby Yukon Gold Potatoes

2 Tbsp Olive Oil

3 tsp Operation BBQ Relief  
Texas SPG Rub

2 tsp Operation BBQ Relief  
Cajun Bayou Rub

## USEFUL TIP

This recipe is a crafty presentation and a great side for any grilled meat item. Be sure to select a firm potato such as the Yukon gold. It is important to grill the potato until the potato is tender and has a crispy skin.

## PREPARATION

1. Place the Yukon gold potatoes in a large mixing bowl.
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2. Coat the potatoes with the olive oil, it is important that the potatoes are completely covered with the olive oil.
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3. Season the potatoes with Operation BBQ Relief Texas SPG rub.
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4. Then season the potatoes with Operation BBQ Relief Cajun Bayou rub.
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5. Place the potatoes on a grill set at 350°F.
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6. Continue to cook and turn the potatoes until the potatoes are tender and the skin is crispy.
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7. Remove the potatoes from the grill and place on a cutting board.
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8. Using a spatula, gently press down on the potato to “smash” the potato. The potatoes should be ½” thick .
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9. Stack 6 potatoes one on top of each other and insert a 4” skewer into the potatoes to hold them in place.

SERVES 4 | PREP 2 min | COOK 20 min | READY 5 min