Grilled Potato Salad

- 8 medium size red potatoes
- 2 large red onions
- 2 tbs chopped oregano 'hot and spicy'
- a little olive oil

Dressing:

- 175 ml olive oil
- 50 ml balsamic vinegar
- 2 tbs french mustard
- salt and pepper

Cut the potatoes into quarters and parboil or microwave until they are half cooked. Cut the onions in half and then lengthways into wedges. Drizzle the potatoes and onions with a little olive oil and cook under a medium grill until tender and browned.

Meanwhile to prepare the dressing, mix all the ingredients in a small bowl until combined. Cut the grilled potatoes and onions into bite sized pieces and place in a serving bowl, sprinkle over the oregano and add the dressing and mix gently.

Serve warm or at room temperature with a barbecue or grilled meat.