

## **FRENCH POTATO SALAD**

Although this salad is served warm, it makes a great summertime addition to grilled chicken or fish since the base is a vinaigrette rather than mayonnaise. The leftovers, if there are any, are also great cold.

- 1 ½ pounds new potatoes
- 2 tablespoons minced shallots
- 2 tablespoons dijon mustard
- 1 tablespoon minced fresh parsley
- ¼ cup red wine vinegar
- ½ cup best quality olive oil

1. Bring a large pot of water (at least 4 quarts) to boil.
2. Meanwhile, clean the potatoes. Supermarket potatoes usually only require a rinse, but depending on how moist the soil, the potatoes from the farm may be covered in dirt. The easiest way to clean them is to put all the potatoes in a bowl, add cold water, swish the potatoes around in the water for a few minutes and drain. Repeat this process 3 or 4 times until the potatoes are clean.
3. Depending on the size of the potatoes, you may want to cut them in halves or quarters. Because the potatoes are "new," they don't need to be peeled. They have only been growing a few months and have a very thin skin.
4. Add the potatoes, together with 2 tablespoons of salt to the boiling water, and cook until tender. The potatoes should be ready in eight to ten minutes, depending on how large they are, but trust your palate rather than the time.
5. While the potatoes are boiling, prepare the vinaigrette. Combine the minced onion, parsley, mustard and vinegar in a small bowl and whisk until combined. You may want to substitute sweet onions we have been getting lately for the shallots. Continue whisking while you slowly add the olive oil in a steady stream.
6. When the potatoes are done, drain them and rinse in cold water to cool them slightly. Add the vinaigrette, toss and serve.

*Serves 4-6.*