



Herbed New Potato Salad



Alison Shaw

From *"Raising the Salad Bar"* by Catherine Walters, Lake Isle Press, 2007

INGREDIENTS

2 pounds new potatoes, such as fingerling, red, and/or purple

DIJON VINAIGRETTE

2 tablespoons apple cider vinegar

1/4 cup olive oil

2 tablespoons Dijon mustard

Salt and pepper

2 tablespoons chopped fresh chives

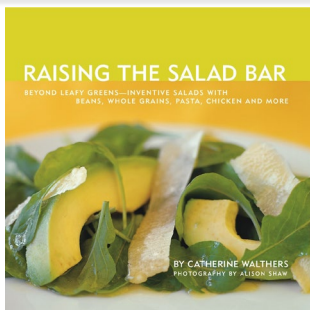
2 tablespoons chopped fresh parsley

2 tablespoons chopped fresh dill

PREPARATION

1. To make the vinaigrette, in a small bowl, whisk the vinegar, oil, mustard, and salt and pepper to taste, then add the chopped herbs.
2. Fill a large pot with cold water, add the potatoes and bring to a boil. Reduce heat to medium and cook, uncovered, for 10 to 15 minutes, depending on the size of the potatoes, until they are tender and can be easily pierced with a knife. Remove pot from heat; drain. Set potatoes aside and let them cool just enough to handle, about 5 minutes. Slice the warm potatoes in half and place them in a serving bowl. Gently toss with the vinaigrette before serving.

Serves 6



RAISING THE SALAD BAR

By Catherine Walters

In addition to many bold new salad recipes, *Raising the Salad Bar* offers fresh new takes on traditional family classics designed to take advantage of the vast range of new ingredients available in market. These recipes, brimming with fresh vegetables and fruits, leafy greens and herbs, are palettes of color as well as flavors. Walters shows how to create salads for all occasions—and seasons—that are mouthwatering culinary masterpieces.

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