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HERBED BABY POTATO SALAD

In France, salade de pommes de terre is frequently mixed with other vegetables for added eye appeal and nutrition.

- 4 Tablespoons red wine vinegar
- Salt and freshly ground black pepper
- 1/2 cup really good quality olive oil
- 3 shallots, peeled and sliced paper thin
- 1 1/2 pound of green vegetable such as string beans or peas
- 2 pounds small new potatoes
- 1/4 cup fresh snipped chives or garlic chives
- 1 tsp each fresh snipped parsley, coriander (cilantro) and tarragon
- 1/2-1 cup diced prosciutto or speck (optional)

In a small bowl, whisk vinegar with salt and pepper and then add oil slowly, whisking until blended. Add shallots and stir to mix. Set dressing aside.

Bring a large pot of salted water to a boil. Prepare a large bowl of ice water (chunks of ice are fine).

Add beans to boiling water and cook for 5 - 8 minutes until barely tender. Remove beans with slotted spoon and put into iced water. Leave beans for 5 - 10 minutes then transfer to a cookie sheet lined with paper towels to dry.

Meanwhile add potatoes to boiling water and cook until tender, 12 - 15 minutes. Remove potatoes and let drain in a colander. As soon as potatoes are cool enough to handle but still warm, re-whisk dressing. Cut each potato in half and toss into dressing. Keep at room temperature until ready to serve. About 20 minutes before serving, add green beans and toss to mix.