

POTATO SALAD WITH SUMMER HERBS AND WHITE WINE VINAIGRETTE

<http://andreasrecipes.com/2010/07/01/potato-salad-with-summer-herbs-and-white-wine-vinaigrette>

Serves 8.

Equipment

large pot or pan, about 12 inches across
steamer basket

Ingredients

3 (1.3 k) pounds small red potatoes, scrubbed
1/2 cup (120 ml) extra virgin olive oil
1/4 cup (60 ml) white wine vinegar
1/4 teaspoon sea salt
1/8 teaspoon black pepper freshly ground
3 tablespoons minced basil
2 tablespoons minced parsley
2 tablespoons minced chives

Preparation

1. Add an inch or two of water to the pan/skillet and insert the steamer basket. Arrange the potatoes around the basket and cover the pot. Bring to a boil and cook until the potatoes are just fork tender, about 10 to 15 minutes. Drain and allow the potatoes to cool until you can handle them. Peel the potatoes and cut them into bite-size chunks. Chill or keep at room temperature.
2. Whisk the oil, vinegar, salt, and pepper together and drizzle over the potatoes. Toss the basil, parsley, and chives with the potatoes and serve.