

## **HERBED POTATO SALAD**

4 lbs baby red potatoes  
½ cup apple cider vinegar  
1 cup extra virgin olive oil  
1 t sea salt  
4 cloves garlic, minced or crushed  
3 T fresh rosemary, minced  
2 T fresh mint, chopped fine (or spearmint or peppermint)  
4 t fresh parsley, chopped fine (or cilantro)

1. Place potatoes in large pot, add hot water to cover by 1 inch. Add 2 tablespoons salt, cover, and bring to boil. Remove the lid when the water boils and adjust heat to a gentle boil.
2. While the potatoes cook, chop the herbs and set aside
3. To make the vinaigrette, mince garlic, add to the apple cider with salt, then whisk in the olive oil. Set aside.
4. When the potatoes are fork tender (about 20 minutes), drain and let them cool briefly until they can be handled. Cut each potato in half if larger than bite size.
5. Add the vinaigrette to the warm potatoes, toss in the herbs and let stand, covered, at room temperature for at least an hour (if possible) before serving. Add salt if needed.

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