

Warm Potato Salads

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Dec 2020



This is a galaxy. One constant is using really nice potatoes of a sort well-suited for boiling. Another is cooking them just right, fully cooked but not mushy. Almost always olive oil, and salt and pepper. A general principle is to use lots of finely chopped parsley and/or other fresh herbs. Usually a splash of vinegar just before serving. Can be served onto a bed of salad greens. Add something like grated Parmigiano cheese and/or toasted pistachio nuts or pine nuts and/or crisped pancetta or bacon and you have a meal. The one in the picture, for two people, was something like this:

Ingredients

8-10 fingerling potatoes, lightly scrubbed

6 very thin slices of yellow onion

Small section of a red bell pepper, finely diced

Couple of inches of celery stick, finely diced

1 clove garlic, minced

1-2 TBLS olive oil

Quarter cup finely chopped parsley

Few sprigs of fresh thyme and rosemary, finely chopped.

4 green olives, cut off the pit and roughly chopped

S&P

Capful of red wine vinegar

Process

Put potatoes on to boil.

Set oven at 225.

Heat olive oil in small skillet and add onion, celery, and red pepper and saute to desired level, then add garlic and saute for another couple of minutes and then turn off heat and put pan in oven to keep warm. Put a serving bowl in the oven too, if you want. Stop cooking the potatoes before 100% done. Drain them and but them in the warmed serving bowl and return to oven. Until ready to serve, at which time remove the stuff from the oven and mix everything together.