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Potato Salad with Kalamata Olives and Lemon Vinaigrette

(Serves 6)

INGREDIENTS

2-3 pounds Yukon gold potatoes (I like to use the baby potatoes)

3/4 cup Kalamata olives, pitted and halved

1/4 cup capers (optional)

1 red onion, sliced thinly

1/4 cup finely sliced basil leaves (optional ... parsley works fine, too)

Dressing

3 tablespoons fresh-squeezed lemon juice

2 tablespoons red wine vinegar

9-10 tablespoons extra-virgin olive oil

Salt and Pepper, to taste



Photo Susie Iventosch

Place all ingredients in a container or bowl and whisk or shake to blend.

DIRECTIONS

Fill a large pot about 2/3 full with water. Add potatoes (whole if using small potatoes, or cut into quarters if using large potatoes.) Bring to a boil over high heat, and continue to boil until potatoes are just al dente, but done, when pierced with a knife. Remove potatoes from water with a slotted spoon, or simply drain off all water from pot. Cool and cut into bite-sized pieces and place in a salad bowl. Meanwhile, saut•onions over medium-high heat until cooked and just beginning to caramelize. Cool.

To assemble salad, add Kalamata olives, capers, basil and sautgd onions to potatoes in bowl. Pour dressing over and gently toss. Serve cold or at room temperature.

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