\$ 925-377-0977 Potato Salad, Hold the Mayo

By Susie Iventosch



Mediterranean Potato Salad

here is almost always a good occasion for me in the kitchen and together we came up with potato salad in the summertime ... picnics, barbecues and patio parties, to name a few. While the traditional potato salad, made with boiled eggs, mayonnaise and celery is delicious, there marinated artichoke hearts might be really deliare other fun ways to prepare potato salad that cious in this salad, too. will please those non-mayo eaters that may inhabit your world! (I have three such people in my family.)

Last week, my son's girlfriend was helping come to mind, to create a salad that pleases you!

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. These recipe is available on our web site

www.lamorindaweekly.com If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977.



Photo Susie Iventosch

this rendition using Kalamata olives, sundried

tomatoes and feta cheese, some of my favorite in-

gredients. Though we did not have any on hand,

Don't worry about being precise on the quan-

tities, because you can easily add more or less of

any of the ingredients, or even add others that

Mediterranean Potato Salad **INGREDIENTS**

6 to 8 medium-large potatoes (half Yukon Gold and half New potatoes)

1 red onion or 2 large shallots, chopped or sliced and caramelized in olive oil

1/3 cup sundried tomatoes, cut into julienned strips or chopped 1/2 cup Kalamata olives, cut into slices or quarters

1/2 cup grated Parmesan cheese

1/3 cup crumbled feta cheese (sprinkle on top when serving, so it doesn't get too mushy)

1 recipe Dijon vinaigrette dressing (below)

Dijon Dressing

Juice of one lemon

- 2 tablespoons red wine vinegar
- 2 heaping teaspoons Dijon mustard

1/4 cup extra-virgin olive oil (more or less, depending upon how tart you like the dressing)

1/2 teaspoon lemon and pepper seasoning salt

Freshly ground black pepper

DIRECTIONS

Clean potatoes and cut into bite-sized chunks, (no need to peel them). Place in a pot of cold water and bring to a boil. Continue to boil just until a knife inserts easily, or potatoes are al dente, but not so long as to allow potatoes to get mushy. Remove from heat, drain and cool.

Meanwhile mix lemon juice, vinegar and Dijon in a small bowl or glass measuring cup. Stir with a wire whisk. Slowly add oil, mixing well. Add seasoning salt and pepper.

In a large bowl, toss potatoes, onion, olives, sundried tomatoes, grated Parmesan and dressing. Refrigerate until ready to serve, but allow to sit out for 10-15 minutes before serving. Sprinkle feta on top before serving.

Note: Try adding artichoke hearts, fresh cherry tomatoes, capers, or even coarsely chopped grilled eggplant to this salad, for slight variations. If you think of anything else to add, please email me and I will try it next time!

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