

Potato Salad w/ Onion Vinaigrette



A great mayonnaise~free potato salad with lots of flavor

Serves 12

2 pounds new potatoes		1/2c sherry vinegar
1/4 pound Canadian bacon, diced	8 chipolini onions, peeled, sliced	4 celery stalks with leaves, chopped
3T olive oil	1 shallot, finely sliced	1/4c dill, fresh, chopped
1 small onion, finely sliced salt and pepper	2 garlic cloves, minced	

Boil potatoes, in salted water, until barely tender. Place in colander and place colander in pot you cooked the potatoes in, cover with dishtowel and let stand 20 minutes. When cool enough to handle, cut potatoes in half or quarters ~ depending upon size ~ and place in large bowl. Add celery.

Heat 1t olive oil in medium skillet over medium~high heat and sauté Canadian bacon until slightly crispy on all sides. Drain on paper towel and add to potatoes.

Heat remaining olive oil in same skillet over medium~high heat. Add onions and sauté until lightly golden brown. Add shallots and garlic and cook 2 minutes. Remove from heat. Whisk in vinegar. Pour vinegar mixture over warm potatoes, add dill and mix well. Season with salt and pepper.

Prepare Ahead Tip

Potato salad can be refrigerated, covered, 72 hours. Serve cold or room temperature.

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