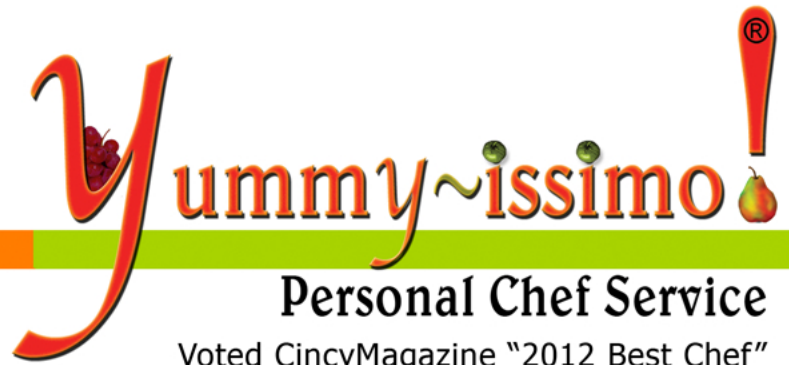


Potato Salad w/ Onion Vinaigrette



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

2 pounds new potatoes

1/4 pound Canadian
bacon, diced

3T olive oil

1 small onion, finely sliced
salt and pepper

8 chipolini onions, peeled,
sliced

1 shallot, finely sliced

2 garlic cloves, minced

1/2c sherry vinegar

4 celery stalks with leaves,
chopped

1/4c dill, fresh, chopped

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.

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Debbie Spangler ~ Certified Personal Chef

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