



## Warm New Potato and Romaine Salad With Shallot Rice Wine Vinaigrette

Camine Pappas / September 2017 / Serves 4

### INGREDIENTS:

1 large plume of good romaine lettuce, chilled, and dried thoroughly  
5 small new potatoes, sliced about ¼ inch thick  
½ small shallot chopped  
1/8 C good olive oil with a nice grassy taste  
1/8 C rice wine vinegar  
3 T chopped Italian parsley  
¼ t chili flakes  
1/8 t dried thyme  
1/8 t dried dill weed  
1 t salt, ½ t pepper  
1 T sugar

### METHOD:

Place the sliced potatoes in 6 C water and bring to boil. Cook until just barely soft, but not mushy. Drain, cover with cool water, set aside. In a small bowl combine the oil, vinegar, shallots, salt, pepper, spices, and sugar. Whisk until blended. Taste and add salt if needed. Chop parsley and set aside.

When potatoes are drained place them in the bottom of the salad bowl. Cover with the dressing and add the parsley, and the chili flakes. Toss and let sit for up to 30 minutes.

Take romaine and run through salad spinner, or carefully dry every leaf. Cut into large 2 inch pieces, using all the way down to white portion. You want lettuce that stands up, so use the hearty white areas and if not firm, discard the dark green outer leaves. Cover with paper towel and keep in fridge until ready to assemble.

To serve, toss the potato mixture with the cold romaine and top with additional parsley if desired.

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