

Warm Potato Salad with Vinegar and Herbs

Yield : 6 Servings

Ingredients :

3 lbs of fingerling potatoes, cut in half or quarters
1 small red onion or shallot chopped into a fine dice
3/4 cup olive oil
1/2 cup red wine or cider vinegar
1/4 cup chopped herbs (oregano, parsley, thyme, and basil)
Salt and pepper to taste

Directions :

1. Put potatoes in a pot and cover with water by about 2 inches. Bring water to a boil and cook for 10 minutes or until potatoes are soft. You should be able to easily put a fork through the potato.
2. Whisk together olive oil, vinegar, herbs, salt and pepper.
3. Strain potatoes and move them into a large bowl. Add onions, and dressing and stir to combine. Taste and add more salt or pepper as needed.
4. Serve warm.

