

The Yukon Gold potato is just slightly sweet and resembles a new potato more than a baking potato. With lots of sweet onion, Italian parsley and plenty of capers, the flavor is nice and assertive, but well balanced. It's a better, safer salad to take on a picnic than a mayonnaise-based potato salad, as long as you don't add the optional hard cooked eggs. If you do add the eggs, make sure to keep the salad refrigerated.

Mauny's Potato Salad

Makes 6 servings.



- 2 1/2 lbs. medium Yukon Gold potatoes
- 1/2 lb. Walla Walla onion, peeled and chopped
- 2 Tbsp. Dijon mustard
- 1 large shallot, peeled and chopped
- 1/8 cup Napoleon White Balsamic Vinegar
- 1/4 cup white wine or Sherry vinegar
- 1/4 cup cider vinegar
- 1 1/2 tsp. salt
- 1 1/2 tsp. freshly ground black pepper, or to taste
- 1/3 cup Napoleon Organic Extra Virgin Olive Oil
- 1/2 cup tightly packed Italian parsley, finely chopped (about 1/2 medium bunch)
- 2 Tbsp. Napoleon Capers, drained and rinsed
- Salt and freshly ground black pepper, to taste

Place potatoes in a large pot and cover with cold water. Bring to a boil, then simmer until tender, but not falling apart. Allow to drain in a colander in the sink. While potatoes are cooking chop the onion and reserve.

In the bottom of a bowl large enough to hold the potatoes, place the mustard, shallot, vinegars, salt and pepper. Whisk until well blended, then add oil and continue blending. Add the onions to the vinaigrette. (The vinaigrette will be more acid than the usual dressing for greens, but will be balanced once the potatoes are added.)

Peel the potatoes while still warm, cut into cubes about 1 inches square, then add to the onions in the vinaigrette. Blend with a large spoon to coat all the vegetables with the dressing. Taste for seasoning and adjust with more salt and pepper.

Add chopped parsley and capers, taste again and adjust seasoning. Allow to chill in refrigerator, removing 10 minutes before serving.

Variation: Add 2 to 3 hardcooked eggs, peeled and chopped. Variation 2: Add 1/3 cup Napoleon Manzanilla olives stuffed with anchovies, sliced.

Approximate Nutritional Analysis per Serving: Calories 310, Calories from Fat 117, Total Fat 13g, Saturated Fat 2g, Cholesterol 0mg, Sodium 530mg, Carbohydrate 45g, Dietary Fiber 4g, Sugars 6g, Protein 4g, Vitamin C 40% DV, Vitamin A 7% DV, Calcium 4% DV, Iron 8% DV