

**Red White & Blue Potato Salad
with Herb Vinaigrette**

This patriotic rendition of a classic favorite is lightened up with an herb vinaigrette--but is big on flavor!

Serves 6 - 8

2 pounds small Washington potatoes, a mixture of red, white or gold, and blue, cut in 1-inch pieces (about 6 cups)
2 tablespoons red wine vinegar
1/4 cup extra-virgin olive oil
1 tablespoon Dijon mustard
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh basil
3/4 teaspoon salt
1/4 teaspoon black pepper
1/2 cup tiny-diced red onion

Steam potatoes until very tender, about 12 - 14 minutes.

Meanwhile, in a large bowl make the dressing by whisking together the vinegar, oil, Dijon, herbs, salt and pepper.

When potatoes are still warm, toss them with the dressing along with the red onions, and set aside until cool. Best served at room temperature.

Kathy Casey's Tips: Potatoes are unpeeled in this recipe--thus giving a colorful and nutritional bonus. Be sure to toss with the vinaigrette while still very warm so they absorb lots of the vinaigrette flavor.

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