

# French Potato Salad

## Salad:

3 ½ Lbs Red Potatoes  
2 Bunches of Scallions  
Handful of Basil  
Handful of Flat Leaf Parsley

## Dressing:

Zest and Juice of 1 Lemon  
5 Tablespoons of White Wine Vinegar  
1/3 Cup Extra Virgin Olive Oil  
½ Teaspoon Dijon Mustard  
Salt and Pepper to Taste

Do not peel potatoes-the skins are delicious and colorful! Rinse potatoes and place in a pot-cover potatoes with cold water and bring to a boil. Boil until fork tender and drain potatoes in a colander. While potatoes are cooling, whisk dressing ingredients together. When potatoes are cool enough to work with, cut into quarters, or large bite size pieces, and place into serving bowl. Toss with dressing while potatoes are still warm, so that they absorb the dressing. Roughly chop scallions, basil and parsley and toss them into the salad. Serve at room temperature or cold from the refrigerator. Makes 6 servings.