

Farm Fresh Summer III: New Potatoes

New potatoes! What a treat! If you haven't tasted freshly harvested new potatoes, you are seriously missing out. I happen to be partial to the ones I have been discovering in my Tecolote Farm basket each week.



I was inspired last month by Gena Hamshaw's Food 52 post and have been tweaking this recipe ever since. As it contains two ingredients that my guys love, Potatoes and Avocados, several repeat appearances were certainly not a problem. What better way, than this Cool & Creamy Green Potato Salad, to celebrate the "oh so brief" appearance of new potatoes?

Here is my current version for you to try out this week.

Dressing

2 small Hass avocados

1 tablespoon Dijon mustard

$\frac{1}{2}$ cup of Organic Olive Oil

1 freshly squeezed lemon

1 tea of honey or organic maple syrup

$\frac{1}{2}$ bunch of basil leaves- stems removed

$\frac{1}{2}$ bunch of organic parsley- lower stem removed

$\frac{1}{2}$ bunch of fresh dill

Blend all ingredients in blender or using an immersion blender. Add water in small amounts to thin if necessary to coat the potatoes.

Salad Ingredients

2 pounds new potatoes washed and cut into 1-inch pieces and steamed until fork tender

$\frac{1}{2}$ teaspoon salt (plus extra to taste)

Freshly ground black pepper, to taste

$\frac{1}{4}$ cup green onions or chives finely chopped

Rinse potatoes with cold water and lay on dishtowel to dry. While potatoes are still slightly warm toss with salad dressing, green onions or chives and salt and pepper to taste. Let salad sit for 30 minutes at room temperature for flavors to meld.

