

EVERBLOSSOM FARM RECIPES

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GARDEN POTATO SALAD

I've adapted this recipe from a new magazine called Cook's Country from the editors of Cook's Illustrated. I found it at my mom's and she is now kindly subscribing me so that I keep my paws off her copies. This version of the recipe was a hit and it uses the **potatoes, basil, and beans** in your box this week.

Garden Potato Salad

Serves 6

½ cup extra virgin olive oil
3 tablespoons white wine vinegar or apple cider vinegar
1 ½ tablespoons Dijon mustard
1 large clove garlic, minced
½ teaspoon pepper
2 large handfuls of green beans cut into 1 ½" pieces
2 tablespoons salt
2 pounds red or assorted potatoes, scrubbed and cut into 1 ½" pieces
1 small bunch of chives, chopped
1 small bunch of basil, chopped

Whisk oil, vinegar, mustard, garlic, and pepper together in a large bowl. Reserve ¼ cup of dressing in measuring cup.

Boil green beans in salted water until crisp, but tender, about 4 minutes. Remove beans with a slotted spoon and transfer to a colander to dry. Then add to large bowl with dressing. Toss to coat.

Add potatoes to the still simmering water and cook until a paring knife can be inserted without resistance, 7-10 minutes. Drain in a colander and add to beans and dressing. Toss to coat. Let sit for 10 minutes.

Just before serving add chives, basil, and reserved dressing. Toss gently.

Kitchen Notes: This recipe calls for green beans, but as you saw last week, beans come in many colors and they all taste great.

It's important to hold the basil and add it just before serving if you want it to stay green. It browns in a short time, but does stay flavorful. Here we go again with the color – it's only skin deep you know.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.