



# Picnic recipes

## NICOISE-INSPIRED POTATO SALAD (VEGETARIAN)

*From Kim Campbell*

### **Ingredients:**

#### **For the dressing:**

- 1/4 cup Dijon mustard
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 2 cloves garlic, minced
- 1/2 tsp salt
- 1/4 to 1/2 tsp fresh ground pepper
- 3 tbs brown sugar or honey
- 1 cup sour cream or crème fraiche\*

#### **For the salad:**

- 3 lbs boiled, chilled and diced into 1-inch pieces firm potatoes with skins on (fingerling potatoes work well)
- 3 cups blanched green beans
- 1 1/2 cups radishes, washed and sliced or diced
- 3/4 cup shallot, minced
- 1/3 cup each chopped Italian flat leaf parsley, dill and chives
- 3/4 cup chopped cornichons, chopped
- 1/2 cup capers, rough chopped

- 6 hardboiled eggs, chopped for salad (2/3) or sliced for garnish (1/3)

### **Instructions:**

#### **For the dressing:**

Add all ingredients except the olive oil and the sour cream or crème fraiche; whisk by hand or use food processor. While whisking or processing, slowly drizzle olive oil into mixture to emulsify. Add sour cream or crème fraiche to your dressing according to taste and desired consistency. Makes one cup.

\*You can make your own crème fraiche by putting 2 cups of heavy cream in a bowl with 2 tablespoons of buttermilk. Leave out on the counter, uncovered (and away from any curious cats) for 24-30 hours. The cream will thicken and develop a tang. Cover and refrigerate.

#### **For the salad:**

- Blanch green beans by bringing salted water to a boil and cooking beans for 2 minutes. Immediately transfer to an ice water bath to stop the cooking process and maintain the color. Cut into 1-inch pieces.
- Combine all salad ingredients into a large bowl for mixing. Add some of the herbs and the dressing into the salad; stir and taste. Adjust taste and texture by adding dressing, herbs, salt and pepper, until you are happy with the flavor. Always add a little at a time (you can't remove too much salt). Transfer to a nice serving bowl, garnish, cover and chill until serving. This salad will serve 12.

#### **Optional:**

If desired, add fresh-grilled Northwest salmon or seared tuna to the salad. Both are delicious.