

# *From the Kitchen at Stonewall Resort*

## **POTATO SALAD WITH OLIVES, SCALLIONS AND HERBS**

### **Ingredients:**

3 pounds small red potatoes, cooked and sliced ¼ inch thick  
Kosher salt  
¼ cup champagne vinegar  
1 tablespoon Dijon Mustard  
½ cup Extra Virgin Olive Oil  
Freshly Ground Black Pepper  
1/3 cup chopped Kalamata Olives  
1/3 cup very thinly sliced scallions  
1/3 cup finely chopped fresh flat leaf parsley  
3 tablespoons finely chopped fresh mint leaves

### **Dressing Ingredients:**

- In a bowl, whisk the vinegar and mustard together, gradually adding the olive oil in a steady stream. Season to taste with salt and pepper.
- Transfer the potatoes to a large metal bowl. Sprinkle with olives, scallions, parsley and mint. Pour about ½ cup of the remaining vinaigrette over the salad. With a large spoon, gently toss. Season to taste with salt and pepper. Let sit at room temperature for at least an hour so the flavors can blend. Just before serving, season to taste again with salt and pepper and add more dressing if the salad seems dry.