



BASIL POTATO SALAD

Adapted From thenourishinggourmet.com

4-6 servings

Ingredients:

2 pounds fresh potatoes

1/4 cup apple cider vinegar

1/4 cup extra virgin olive oil

1 teaspoon sea salt

1/2-1 teaspoon dry mustard

Lots of freshly ground pepper

2 large garlic cloves, peeled and finely minced

Pinch of red pepper flakes

Small handful fresh basil leaves, torn

Directions:

1-Scrub and wash potatoes. Place in a large pot and cover with water. Bring to a simmer. Cook until a knife jabbed in the middle meets little resistance (you don't want the potatoes to be mushy, but also not hard. Tender, but still slightly firm). Drain and rinse with cool water until they are cool enough to hold.

2-Meanwhile, make the dressing. Combine the rest of the ingredients in a jar or bowl, except the basil leaves.

3-When the potatoes are cool enough to handle, with a small knife carefully peel off the skin. Cut into large chunks and place in a pretty bowl.

4-Whisk the dressing well and pour over the still warm potatoes. Very gently toss to coat the potatoes. I like to taste at this point and decide whether or not I need to adjust the flavorings (more vinegar, oil, salt, pepper, to taste). Place in the refrigerator to chill.

5-When ready to serve, tear basil leaves over the mixture and toss gently again. Since the dressing has soaked into the potatoes, you may need to sprinkle a little vinegar/oil or salt/pepper on the salad, so once again taste test. We found it only needed a bit more salt at this step. Serve and enjoy!

