

French Potato Salad – Chef at World Wide Recipes, 20-Jul-04

1 1/2 - 2 lbs (675-900 g) medium red potatoes, scrubbed
and cut into 1/4-inch (5 mm) slices
1/2 red onion, finely chopped
3 - 4 scallions (spring onions), green and white parts, finely
chopped
1/4 cup (60 ml) chopped fresh parsley
2 Tbs (30 ml) red wine vinegar
2 tsp (10 ml) Dijon mustard
4 Tbs (60 ml) extra-virgin olive oil
Salt and freshly ground pepper to taste

Boil the sliced potatoes in salted water until tender but still firm,
about 5 to 8 minutes. Drain and combine in a large bowl with the
onion, scallions, and parsley.

Whisk together the vinegar and mustard. Add the olive oil in a thin stream while
whisking. Season with salt and pepper and pour over the potato mixture. Toss gently
to combine thoroughly. Let marinate at room temperature for at least 2
hours before serving.

Serve at room temperature. Serves 4 to 6.
Bon appetit from the Chef at World Wide Recipes