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High Desert Foodie E-Newsletter

## Fresh From the Kitchen

## Continental Potato Salad Serves 8

4 pounds small new red potatoes
1/2 Tablespoon salt
1 pound, thick-sliced bacon
1/2 cup white wine vinegar
1/2 cup sour cream
1/4 cup olive oil
4 green onions, finely chopped
1/4 cup flat-leaf parsley, finely chopped
2 T. fresh dill weed, finely chopped
Salt and freshly ground pepper to taste

- 1. In a 12-inch skillet, fry the bacon in batches until crisp. Transfer to a plate lined with paper towels to absorb excess fat. When cooled, crumble into large pieces.
- 2. Scrub the new red potatoes until free of any residual soil. Cut into quarters or eighths, depending on the size of the potato; cut so that all chunks are evenly sized. Place the potatoes into a saucepan and cover with cold water. Add 1/2 Tablespoon of salt. Bring the potatoes to a boil, then turn the heat to medium allowing a low boil to continue. Cook until a knife inserted in a potato chunk just slides in easily, about 8 10 minutes after reaching a boil.
- 3. Drain the potatoes in a colander. Spread the potato chunks on a cookie sheet in a single layer to further drain, dry, and cool.
- 4. In a medium bowl, blend the vinegar and sour cream, drizzle in the olive oil so that the mixture is emulsified. Add the chopped onions, parsley and dill, and stir.
- 5. Place the cooled potatoes in a large bowl. Pour the dressing over the potatoes and toss to combine. Add the crumbled bacon pieces, reserving some for a top garnish, and toss again. Garnish with remaining bacon crumbles. Serve cold or at room temperature.