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## POTATO SALAD WITH LEMON-HERB DRESSING

- 8 medium potatoes (fist-sized)
- 1/2 cup chopped red onion
- 2 cloves garlic
- 6 fresh basil leaves
- 6 fresh rosemary needles
- Sprig of fresh thyme
- 4 or 5 large mint leaves
- Small handful of chives
- 2 1-inch cubes of fresh Parmesan cheese (or about 1/4 cup fresh grated)
- 1 tbsp. fresh lemon juice
- 1/2 tsp. salt
- 1/2 cup best-quality olive oil
- 1 tbsp. pine nuts
- 1/2 cup mayonnaise
- Coarse sea salt to taste
- 1/2 cup toasted walnut pieces

Scrub potatoes and boil in water to cover until tender enough to pierce easily with a fork. Drain. When cool enough to handle, peel, cut in halves and cut the halves into 1/4-inch-thick slices. Place in a bowl with the red onion.

While potatoes cook, peel garlic and drop through the tube of a food processor while the motor is running. Add fresh herbs, then Parmesan and process until ingredients are minced fine. Add lemon juice, salt, olive oil and pine nuts and puree. Remove processor lid, add mayonnaise and process until mixed. Pour dressing over warm potato slices and gently fold. There will be too much dressing at first, but the potatoes will eventually absorb it. Season to taste with sea salt.

Cover and chill for at least an hour before serving. Stir in toasted walnut pieces just before serving. Serve chilled or at room temperature, garnished with snipped chives if desired. Makes 4 servings.