

FRENCH POTATO SALAD WITH BACON

Prepared by: Michelle Innes, May 2017

Source: The Silver Palate Cookbook

Makes: 4 portions

8 or 9 new potatoes (1 pound)

Salt, to taste

¼ pound bacon

¼ cup finely chopped shallots

¼ cup red wine vinegar

2 tablespoons olive oil

Freshly ground black pepper, to taste

¼ cup chopped red onion

½ cup chopped fresh Italian (flat-leaf) parsley

Scrub the potatoes under running water with a soft brush. Quarter them and drop them into a large heavy pot of cold, salted water. Bring to a boil and cook until tender but still firm, 8 to 10 minutes after the water reaches a boil.

Meanwhile, chop the bacon and saute in a small skillet over medium-low heat until crisp. Remove the bacon and reserve.

In the bacon fat remaining in the skillet, saute the chopped shallots until tender but not at all browned, 5 minutes or so. Reserve the shallots and fat.

When the potatoes are done, drain them and drop them into a mixing bowl.

Pour the vinegar, olive oil, shallots, and reserved bacon fat over the still-hot potatoes. Season with salt and pepper and gently toss. Add the red onion and parsley and toss again. Cool to room temperature, cover and refrigerate.

Before serving, bring back to room temperature, toss, correct the seasoning, and add additional oil and vinegar if the salad seems dry. Sprinkle the reserved crisp bacon on top.

