

Frank's Mediterranean-style Potato Salad

1 large, red sweet pepper -ripe
2 lb Yukon Gold (or other waxy-type) potatoes
Salt and freshly ground pepper, to taste
1 large red onion, thinly sliced, but not chopped
2 tbsp wine vinegar
1/3 teaspoon honey
½ cup black Kalamata olives, smashed with side of knife, and pitted.
1 small jar capers
1/3 cup fruity extra-virgin olive oil
1 tsp Balsamic vinegar or 1 tablespoon lemon juice
1 large garlic cloves, minced
2 - 3 tbsp basil pesto
2 tbsp fresh oregano leaf, minced
1/4 cup finely chopped parsley



Local Ingredients:

Basil
Garlic
Honey
Oregano
Parsley
Potatoes
Red Onion
Red Sweet Pepper



On a gas flame turned medium-high, roast the red pepper, a minute or two on each side, and both ends, until skin is black all over. With tongs, place in a covered bowl, a sealed paper bag, or sauce pan with lid for ten minutes, to steam in its own juices. When cool, peel the peppers, and remove stem, and membranes and seeds. Cut into long strips, and set aside.

Boil the potatoes in their skins, if small. Or quarter them first, into **big** bite size pieces. (They will crumble a bit while being tossed in their dressing later, so start them off boiling at a generous size.) Boil in salty water until **just** tender. Drain the water, run cold water over them, and immediately drain again, and leave to cool enough to handle them.

Pickle the onions while the potatoes are boiling. Place them in a sauce pan, just large enough to hold them, pour in the vinegar, and sweetener and 2 tablespoons of water. Cover the pan and bring to a brisk boil. Stir them around, cover, and simmer for 1 minute. Shake the lidded sauce pan, vigorously, and put it aside for 5 minutes to steam.

Coarsely dice the potatoes, if boiled whole, and place in a serving bowl. Sprinkle in the olives, red pepper slices, capers and pickled onions -with their juices- olive oil, Balsamic-or-lemon-juice, minced garlic, pesto, oregano, and parsley. Toss and season with salt and pepper to taste. Cool the potatoes after boiling, as in the above directions, chill, and serve cool, or room temp.

(Pennsylvania Dutch Style)

Or, as a tasty alternative, drain the potatoes immediately after boiling them, but **don't** chill with cold water. Instead, drain and place in large bowl, toss with all the complements, and serve piping hot. You may have all the added ingredients ready ahead of time, warm the olive oil in a sauce pan, and pour over hot potatoes, and toss. Good to serve this version with the potatoes piping hot, as an alternative. Leftovers can be eaten the next day, chilled.