

LIGHT AND LIVELY POTATO SALAD

Fingerlings are a win-win all around. Their intriguing shapes add instant eye-appeal, they're fun to eat as finger food, their flavor is rich and buttery, and they're operationally easy to store, prep, cook, and handle. Here's a better-for-you, Mediterranean-style alternative to traditional potato salad that makes the most of all those qualities. Serve it with sandwiches or entrees, or as a starter. If fingerlings are not available, substitute small Yukon Golds or a mix of small red and white potatoes.

Ingredients	Amounts
Fingerling potatoes	6 pounds
Champagne vinegar	¼ cup
Whole-grain mustard	2 tablespoons
Grated lemon zest	2 tablespoons
Olive oil	1 cup
Salt and pepper	As needed
Thinly sliced celery	2 cups
Roughly chopped Italian parsley	2 cups
Roughly chopped pitted green olives	1 ⅓ cups
Capers, rinsed	1 cup
Celery Curls	As needed

Method

1. Simmer potatoes until tender; drain and cool. Cut in half lengthwise
2. To make celery curls, with vegetable peeler, shave celery into long strips. Place in ice water for several hours or until strips curl.
3. In large bowl, whisk together vinegar, mustard and lemon zest. Slowly whisk in oil, season with salt and pepper. Fold in potatoes and remaining ingredients, except celery curls; adjust seasoning. Marinate for a few hours. Mound in bowl or on individual salad plates; garnish with celery curls.

Yield: 24 servings