

POTATO SALAD WITH GRILLED SHRIMP AND HARISSA VINAIGRETTE

For an extra flavor boost, marinate red potatoes while still warm in a spicy Moroccan harissa vinaigrette. Then toss with roasted peppers, red onions and mint. Top with grilled shrimp for a hearty salad, or serve without shrimp as a side to pita or focaccia sandwiches.

Ingredients	Amounts
New potatoes	6 pounds
Yellow onions, cut in half	4 each
Roasted red peppers, cut into large dice	4 cups
Finely chopped red onions	4 cups
Harissa Vinaigrette*	1 ¼ cups
Large shrimp, shelled and deveined	4 pounds
Chopped mint	1 cup
Green and black olives	2 cups

Method

1. Simmer potatoes with yellow onions until tender; drain, discard onion. When just cool enough to handle, cut potatoes in quarters. Toss potatoes, peppers, and red onions with ¾ cup Harissa Vinaigrette; marinate for a few hours.
2. Brush shrimp with small amount of Harissa Vinaigrette. Grill over gas or charcoal grill.
3. Just before serving, mix in ¾ cup of the mint. Mound salad in bowl or on individual serving plates. Top with shrimp. Sprinkle with remaining mint and drizzle with Harissa Vinaigrette. Garnish with olives.

Yield: 24 servings

***Harissa Vinaigrette**

To make Harissa Vinaigrette, whisk together 1/3 cup freshly squeezed lemon juice, ¼ cup harissa paste and ½ teaspoon salt. Slowly whisk in ¾ cup olive oil.

Yield: 1 ¼ cups