

# POTATO AND GREEN OLIVE STEW (RAGOUT D'OLIVES VERTS)

Ingredients	Amounts
Peanut oil	3 Tbsp.
Onion, large, minced	1 ea.
Cracked green olives, marinated in lemon juice and a bay leaf for a few hours	½ lb.
New potatoes, peeled and sliced	2½ lb.
Sweet paprika	1 tsp.
Cayenne, optional	1 pinch
Bay leaf	1 ea.
Black pepper, freshly ground	1 tsp.

## Method

1. Warm the oil in a sauté pan and sauté the onion for about 5 minutes.
2. Add the sliced potatoes, paprika, cayenne if using, and the bay leaf.
3. Sprinkle generously with pepper but don't add any salt as the olives are salty enough.
4. Cover the potatoes halfway with water and cook for 15 minutes.
5. Add the olives and cook for 10 minutes longer.

Note: If you are as enamored of tiny new potatoes as I am, and also like the idea of round potatoes with round olives, you may parboil small new potatoes until partially cooked, and leave them whole. Just sauté the onion, add the spices, the olives and the potatoes and a bit of water to steam the potatoes until they are cooked through, about 10 minutes in all.

Yield: 6 portions