

SPRING POTATO SALAD

Yield: 1 salad for four

Ingredients	Amounts
Purple potatoes	2 ea.
Fingerling potatoes	8 ea.
Asparagus tips	12 ea.
Baby carrots	12 ea.
Olive oil	1 Tbsp.
Vinaigrette	3 Tbsp.
Green Goddess Dressing (recipe follows)	½ bu.
Frisee	1 hd.
Celery leaves	¼ cup
Watercress/upland cress	1 cup
Radishes, quartered	8 ea.
Salt and pepper	to taste

Method

1. Boil the potatoes in salted water until cooked and then allow to cool. Cut the fingerlings in half lengthwise and crisp in olive oil over a gentle heat. Peel and cut the purple potatoes and dress them with vinaigrette.
2. Cook the baby carrots and the asparagus tips till tender. Mix and dress the various greens and lettuces lightly with vinaigrette.
3. Spoon some green goddess dressing onto a plate. Arrange the purple potatoes around the edge of the plate, and mound the greens in the center. Top with the baby vegetables and the crispy fingerlings and drizzle extra vinaigrette on the salad with a light hand.

GREEN GODDESS DRESSING

Ingredients	Amounts
Shallot	1 ea.
Garlic clove	1 ea.
White wine vinegar	2-3 Tbsp.
Lemon	½ ea.
Lime	½ ea.
Anchovies, salt-packed	1-2 ea.
Avocado	½ ea.
Olive oil	¾ cup
Crème fraîche	½ cup
Italian parsley, chopped	4 Tbsp.
Tarragon, chopped	3 Tbsp.
Cilantro, chopped	2 Tbsp.
Basil, chopped	1 Tbsp.
Savory, chopped	1 tsp.
Salt and ground black pepper	to taste

Method

1. Peel and chop fine the shallot and garlic and macerate in 2 to 3 tablespoons of white wine vinegar, a big squeeze of lemon, and a smaller one of lime.
2. Add the anchovy, rinsed, boned, and very finely chopped or mashed, and the flesh of the avocado. Mash together with a fork. Whisking or stirring with a wooden spoon, gradually incorporate the olive oil and cream – as if you were making a thin mayonnaise. Use about two parts olive oil to one part cream, the avocado will smoothly absorb up to ¾ cup of olive oil and nearly ½ cup of cream.
3. Flavor with the herbs.
4. Taste and adjust the seasoning to your taste, the dressing probably will need salt and pepper.

Source: Patricia Curtan, *Chez Panisse Vegetables* (New York, 1996)