



THE WORLD'S PREMIER
CULINARY COLLEGE

THE CULINARY INSTITUTE OF AMERICA

US Potato Board

**The Culinary Institute of America at Greystone
Napa Valley, California**

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industry service to the US Potato Board.

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FRITTATA SANDWICH WITH POTATOES, GREENS AND MUSHROOMS

Yield: 2 Breakfast sandwiches

Ingredients	Amounts
Olive oil	2 Tbsp.
Potatoes Yukon Gold, cooked, Cooled, diced 1/2" x 1/2"	2 cups
Greens, cooked	1/2 cup
Mushrooms, sautéed	2 oz.
Onions, sautéed, golden brown	2 oz.
Garlic	2 tsp.
Parmesan cheese, grated	3 Tbsp.
Eggs	2 ea.
Salt and pepper	to taste
Arugula	3/4 cup
Whole grain bread roll	2 ea.

Method

1. In a small non-stick egg pan over moderate heat add half the olive oil and once hot, add the potatoes, greens, mushrooms, and onions. As it cooks season this mixture aggressively with garlic, salt, and pepper.
2. In a small bowl, whip the eggs and season with salt, pepper, and half the parmesan cheese. Add the mixture from step one into the eggs and stir until all the ingredients are equally coated with liquid egg.
3. Put the egg pan back over a moderate heat and add half of the remaining oil. When hot, add the egg mixture from step two and press it flat into the hot pan. Cook the egg mixture until golden and then turn it out onto a plate, add the last of the olive oil to the pan and return the eggs to the pan uncooked side down. Continue to cook until the eggs are cooked through and firm – about and additional minute. While still hot sprinkle the frittata with the remaining cheese.
4. Split the rolls and divide the arugula between the two. Divide the frittata in half and top each roll with half of the eggs. Replace the top of the roll and serve the frittata warm or at room temperature.

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

Yield: 2 cups for 8 - 10 portions

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)

WARM POTATO SALAD

Yield: 8 - 10 portions

Ingredients	Amounts
Bacon lardons	4 oz.
Extra-virgin olive oil	1 oz.
Onions, sliced	½ cup
Whole grain mustard	2 Tbsp.
Chicken stock, reduced by half	1 cup
Red wine vinegar	3 Tbsp.
Salt and Pepper	to taste
Sugar	to taste
Red New potatoes, cooked, halved	2 lb.
Dill pickles, diced 1/4 inch	2/3 cup
Dill	4 Tbsp.
Parsley	4 Tbsp.
Pickled onions, halved	1/3 cup
Yukon Gold potatoes, Cooked, peeled	1/3 cup

Method

1. In a medium sauté pan, cook the bacon lardons until golden and just becoming crisp. Pour the bacon fat off and add olive oil to the pan and add the onions and allow them to cook until slightly softened.
2. In the same pan, build a simple warm dressing by adding the stock, mustard, vinegar, and season with salt and pepper.
3. Add the potatoes and toss them in the warm dressing. Next add the pickles, pickled onions, and herbs. Season this with salt and pepper as well and bind any excess dressing with mashed Yukon gold potatoes.

Note: This salad can be quickly made in small batches with precooked bacon and onions, but it should be served while still warm.

ASIAN POTATO SALAD

Yield: 8 portions

Ingredients	Amounts
<i>Potatoes</i>	
Water	½ gal.
Salt	1 oz.
Miso	½ cup
Mirin	½ cup
Soy	½ cup
Rice vinegar	½ cup
Multi-colored fingerling potatoes, washed	2 lb.
Sugar snap peas, blanched	2 cup
Carrot, julienne, blanched	1 ½ cup
Scallions, chopped	3 ea.
Cilantro, chopped	3 Tbsp.
<i>Dressing</i>	
Vinaigrette	½ cup
Miso	1 Tbsp.
Rice wine vinegar	3 Tbsp.
Soy sauce	1 Tbsp.
Mirin	1 Tbsp.
Sesame oil	1 Tbsp.
<i>Wasabi Peas</i>	
Togarashi	
Black sesame seeds	
Pickled mustard seeds (recipe follows)	

Method

1. Combine all ingredients listed under *potatoes* in a heavy-bottomed pot and bring to a gentle simmer. Once it reaches a simmer, turn down the heat until there are just very small bubbles in the pot and cook until the potatoes are tender. Cool the potatoes in their cooking liquid in a shallow pan. Once cool, cut the potatoes in half lengthwise. The cooking liquid can be used again for the same purpose and so should be reserved.
2. *For the dressing:* Create an Asian flavor base from miso, vinegar, mirin, and sesame oil and add this to your vinaigrette. Taste the dressing and adjust the seasoning as needed
3. Mix the potatoes with the carrots and snap peas, and dress with the Asian vinaigrette. Season to taste and garnish with your favorite Asian garnishes as listed in the ingredients.

PICKLED MUSTARD SEEDS

Yield: 2 cup

Ingredients	Amounts
Yellow mustard seeds	1 cup
Water	
Mirin	½ cups
Rice wine vinegar	1½ cups
Sugar	½ cup
Salt	1 Tbsp.
Soy	2 Tbsp.
Pickling spice	½ tsp.
Turmeric	1 pinch
Star anise	3 points

Method

1. In a small heavy sauce pan cover the mustard seeds with water and bring to a boil. Drain the water and rinse the mustard seeds. Repeat the blanching a second time.
2. Drain the water, rinse the mustard seeds and add the vinegar, sugar, salt, soy sauce, and spices in a small heavy saucepan with the blanched mustard seeds and bring to a gentle simmer over low heat. Cook, stirring often, until the mustard seeds are plump and tender, about 15 to 20 minutes. The liquid will be nearly absorbed, but the seeds will remain moist in very little thick viscous broth. Cool the seeds in their liquid and refrigerate in a covered container. It will keep for months.

GRILLED BREAKFAST PIZZA WITH TORN POTATO CROUTONS ARUGULA, TOMATO AND EGG

Yield: 10 each 4 ounce pieces

Ingredients	Amounts	
Water, body warm	12-13 oz.	70%
Yeast, dried instant	1/2 oz.	2.7%
Bread flour	1.15 lb.	100%
Instant mashed potato flakes	3 oz.	16%
Salt	1/2 oz.	2.7%
Extra-virgin olive oil	1 ½ oz.	8%
Boursin or tapenade, or pesto	1 lb.	
Arugula	2 lb.	
Sundried tomatoes	1.5 cup	
Eggs, scrambled	15 ea.	
Parmesan cheese, grated	½ cup	
Torn Potato Croutons (recipe follows)	1 recipe	
Vinaigrette	3/4 cup	

Method

1. In a mixing bowl, sprinkle the yeast over the water and allow it to dissolve and sit till foamy; 5 to 10 minutes.
2. Mix together the flour and the potato flakes.
3. Add the dry goods to the yeasted water and mix/knead by hand for 20 minutes or by machine with a dough hook for 10 minutes. Towards the end of mixing, add the olive oil. Cover the dough and allow to rise in a warm spot until doubled. Punch the dough down and divide into 4 ounce pieces. Allow the dough pieces to rest and relax covered till needed. Use within 1 hour or refrigerate for up to a day.
4. Preheat a grill.
5. On a floured board, rolle the dough pieces into a round that is about 1/8 of an inch thick. Dust any excess flour from the dough and lay it onto the hot grill. When grill marks form, turn the dough 90°F and cook till lightly charred and blistered. Flip the dough and cook the second side. The cooking should only take about 2 minutes total. If it takes longer the dough is likely too thick.
6. Spread the dough lightly with Boursin/tapenade/pesto as it comes from the grill. Top with a salad or arugula, tomatoes, egg and potato dressed with vinaigrette. Season with salt and pepper and top with a dusting of grated parmesan cheese.

TORN POTATO CROUTONS

Yield: 6 cups

Ingredients	Amounts
Yukon gold potatoes	2 lb.
Salt	
Canola oil for frying	1 qt.
Salt and pepper	to taste

Method

1. Cook the potatoes in boiling salted water until tender and drain. Tap each potato with a mallet or the bottom of a small sauce pot until the potato cracks. Tear each potato into $\frac{1}{2}$ - $\frac{3}{4}$ -inch chunks with a craggy irregular shape. Set these aside to cool and steam dry. Your goal is to create tender pieces of potato with extra surface area.
2. Heat the oil in a medium pot to a temperature of 375° F and fry the potato pieces in batches until deep golden brown and crispy – about 3 minutes. Drain the potatoes on an absorbent towel and season with salt and pepper. Serve immediately or hold warm for up to 30 minutes.

BAKED, BREAKFAST POTATOES WITH WARM POTATO SALAD, SOFT SCRAMBLED EGGS, DILL AND SMOKED SALMON

Yield: 4 portions

Ingredients	Amounts
Smoked salmon	4 oz.
Extra-virgin olive oil	1/3 cup
Russet potatoes	4 ea.
Red wine vinegar	2 Tbsp.
Eggs, large	4 ea.
Butter	1.5 Tbsp.
Radishes, sliced thin	4 ea.
Scallions, sliced thin	3 ea.
Dill, chopped, plus a few whole sprigs	1 Tbsp.
Sour cream	1/4 cup

Method

1. Preheat the oven to 400°F. Reserve 4 pieces of salmon for garnish and coarsely chop the rest. Set aside.
2. Oil the potatoes well and place them on the oven rack. Bake until soft, about 1 hour. Remove them from the oven, but leave the oven on. Using a towel to protect your hand, cut a lengthwise lid from each potato and reserve. Scoop the flesh into a warmed bowl, leaving a shell about 1/4-inch thick. Try and keep the potato pieces as large as possible and keep the potatoes warm.
3. Brush the potato shells and lids inside and out with oil and season with salt and pepper. Put them on a baking sheet and bake until crisp, about 15 minutes. Remove and keep warm.
4. While the potatoes bake, make the vinaigrette. In a small bowl, whisk together the vinegar and 6 tablespoons of olive oil and salt and pepper to taste. Set aside.
5. In a medium bowl, whisk the eggs with a good pinch of both salt and pepper. Heat a medium sauce pan over medium heat. Add 1 1/2 teaspoons of butter and then pour in the eggs. Lower the heat to very low and cook the eggs very slowly, whisking the continuously until they are thick, creamy and still very moist, about 5 minutes. When done remove from the heat and whisk in the remaining 1 tablespoon of butter and the chopped oysters if using. Set aside and keep warm.
6. Add the chopped salmon, radishes, scallions, and dill to the warm potato flesh. Toss gently. Add just enough vinaigrette to moisten and flavor the potatoes. Toss carefully so you don't end up with mashed potatoes. You want a chunky, warm salad.
7. To serve, divide the warm scrambled eggs among the baked potato shells. Top with the potato salad, mounding it above the edge of the shells. Arrange a curl of

smoked salmon on top of each; add a spoonful of sour cream the optional caviar and a sprig of dill. Serve immediately.

Source: Adapted from: Hubert Keller's Souvenirs, Andrew McNeel Publishing, Kansas City, 2012

SPRUCE POTATOES BOULANGÈRE

Yield: 6 servings

Ingredients	Amounts
Guanciale, or pancetta, finely ground with 1/8" die	150 g
Yellow onion, diced	500 g
Garlic, grated	20 g
Salt	18 g
Thyme, bruised, tied with twine	1 bu.
Sherry wine	250 g
Veal stock, or chicken stock	750 g
Yukon gold potatoes, cut into rounds (instructions follow)	1,500 g
Thyme, picked, minced	2 tsp.
Chives, finely minced	1 bu.

Method

1. Heat a convection oven to 275 F.
2. In a large pot over medium heat, render guanciale for 5 minutes. Add yellow onions, grated garlic, salt, and thyme. Continue cooking until tender, about 30 minutes.
3. Add the sherry wine and allow to reduce to a glaze. Add the stock and simmer for 15 minutes, set aside.
4. Cut the potatoes into 1-inch rounds. Punch the slices using a 1 ½-inch round cutter to remove the skins. 1500 grams of potato should yield about 20 pieces. Place the potatoes in a lightly greased 2-inch deep full-size hotel pan. Spoon the onion stock over the potatoes, allowing the onions to lie on top of the potatoes, and allowing the stock to cover ¾ of the potato.
5. Cook the potatoes for 90 minutes, or until tender, glazing them every 15 minutes with the stock and onions. The finished potatoes should be deeply caramelized.
6. Prior to serving, garnish the potatoes with minced chives and thyme.

Recipe courtesy of Chef Mark Sullivan, Spruce

POTATO AND PROVENCAL VEGETABLE TART

Yield: 1 tart / 12 servings

Ingredients	Amounts
<i>Short-crust pastry dough</i>	
All-purpose flour	200 g
Butter, cold and cut into small cubes	110 g
Cold water	2-4 Tbsp.
<i>Tart</i>	
Tomato, sliced to 1/8" thick	200 g
German butterball potatoes, medium, cleaned	500 g
Piquillo peppers, peeled, seeded	150 g
Eggplant, peeled, sliced to 1/8" thick	150 g
Zucchini, sliced to 1/8" thick	50 g
Rosemary, picked, chopped	1 Tbsp.
Extra-virgin olive oil	as needed
Salt	to taste

Method

1. *For the tart dough:* Place the flour and butter in a food processor, and pulse until flour resembles wet sand.
2. Add 2 tablespoons water and pulse until dough comes together, adding more water, if needed.
3. Cover dough with plastic wrap and refrigerate at least 30 minutes. When ready, roll to desired thickness.
4. Roll out short crust pastry to ¼-inch thick, set into a 10-inch tart mold with a removable bottom, reserve chilled.
5. *For the tart filling:* Preheat convection oven to 200° F.
6. On a sheet pan lined with a silicon baking mat, place sliced tomatoes. Drizzle with extra-virgin olive oil, season with salt, and dry in the oven for 2 hours. Remove from sheet pan and reserve chilled.
7. In a large pot, bring salted water to a boil. Blanch potatoes for 90 seconds and drain. On a sheet pan lined with towels, place potatoes in a single layer. Blot until completely dry, reserve chilled.
8. On additional sheet trays lined with towels, place peppers, eggplant, and zucchini slices in a single layer. Season with salt and reserve chilled.
9. *Assembling the tart:* Remove the tart dough from refrigeration. To assemble the first layer of filling, scallop half of the potatoes on the bottom of the crust. Drizzle with a scant amount of extra-virgin olive oil, a pinch of salt, and a pinch of rosemary.
10. Repeat the process with half of the eggplant. Continue to layer using all of the peppers, tomatoes, and zucchini. Top with the remaining eggplant and finish with a layer of potatoes.

11. Chill for 30 minutes prior to baking.
12. *Baking the tart:* Preheat convection oven to 350° F.
13. Place assembled tart on a sheet pan and bake for 90 minutes, or until the crust is golden brown and thoroughly cooked. As the tart bakes, you will need to periodically press the potatoes down using a spatula. This will help the potatoes to maintain their shape and take on a uniform, caramel color. If potatoes reach the desired color in advance of being fully cooked, cover with a layer of parchment followed by foil. Continue baking, until the vegetables are soft when pierced with a knife.
14. Remove and allow tart to rest for 90 minutes before slicing.

Recipe courtesy of Chef Mark Sullivan, Spruce

DUCK AND POTATO HASH

Ingredients	Amounts
Potatoes, for baking like russet, large	2 ea.
Duck legs confit, 7 oz. ea.	3 ea.
Onion, minced	1 cup
Parsley, chopped	2 Tbsp.
Worcestershire sauce	3-4 Tbsp.
Salt	1 tsp.
Ground black pepper	½ tsp.
Cayenne	a pinch
Duck fat, rendered, strained	as needed

Method

1. Remove all of the skin, cartilage, fat, and bones from the duck.
2. Cook the potatoes in boiling water until tender, about 15 to 30 minutes. Let them cool a little, peel them, and cut them into ½-inch dice.
3. Mix together the potatoes, and the picked and coarsely shredded duck meat. Combine the potato and duck mixture with the rest of the ingredients.
4. Shape the mixture into patties and refrigerate. You can do this 1 to 2 days ahead and refrigerate or freeze them.
5. To serve this dish, heat a nonstick pan over medium-high heat. Brush it lightly with olive oil.
6. Fry the hash for 3 to 4 minutes on each side until crispy. Serve with thinly sliced, medium rare duck breast or with a poached egg for breakfast.

Source: Chef Gary Danko

POTATO RISOTTO

Ingredients	Amounts
Leeks, white part cut brunoise	1 cup
Olive oil	2 Tbsp.
Russet potato, cut brunoise	1 qt.
Dry white wine	¼ cup
Chicken stock or water	3-4 cups
Rendered bacon pieces (optional)	as needed
Salt	to taste

Method

1. In a shallow pan, sweat the leeks in the olive oil over medium slow heat until tender with no color or browning.
2. Add the potato then deglaze the pan with white wine. When the potato has soaked in the wine, gradually add your liquid of choice; about 2 ounces at a time, constantly stirring. It is very important not to add too much liquid.
3. Let the potato take in the liquid before adding more. Taste the potato for doneness. If adding rendered bacon do so now.

Source: Chef Gary Danko

CRISPY POTATO NUGGETS

Ingredients	Amounts
Russet potatoes, 80 ct.	6 lb.
Powdered gelatin	4 Tbsp.
Curry powder	1 Tbsp.
All-purpose or Wondra Flour	2 Tbsp.
Salt	to taste
Pepper	to taste

Method

1. Steam the potatoes for 10 to 15 minutes until they are par-cooked – they must still be firm. Remove the skin and grate potatoes while they are still warm on the large holes of a box grater into a hotel pan.
2. Evenly season warm potatoes quickly with curry powder, flour, salt, and pepper; taste for seasoning. Evenly flatten out the potatoes in the pan then sprinkle the powdered gelatin.
3. Place in the 300°F preheated oven for approximately for 5 to 10 minutes to let the gelatin melt. When melted, remove the pan from the oven and mix the gelatin into the potato mixture; place evenly onto a lined quarter sheet pan. Wrap with plastic wrap and place the other pan on top. Weigh down in a cooler for 1 hour.
4. Cut the potatoes into desired shape, dip into flour, and fry in a 350°F fryer until golden brown.

Source: Todd Humphries

SLOW-COOKED MARBLE POTATOES

Ingredients	Amounts
Marble potatoes, washed	3 lb.
Water	1 gal.
Salt	3 oz.
Sugar	½ oz.
Thyme	½ bu.
Oregano	½ bu.
Rosemary sprigs, small	4 ea.
Basil	½ bu.

Method

1. Combine all ingredients in a heavy-bottomed pot and bring to a simmer. Once it reaches a simmer, turn down the heat until there are just very small bubbles in the pot.
2. Cook until tender and ice down in a metal pot; transfer to a plastic container and reserve for service.

Source: Todd Humphries

BRAISED POTATOES WITH CALAMARI AND SALSA

PATATAS CON CHIPIRONES AL AJILLO

Ingredients	Amounts
Calamari tubes and tentacles, cleaned, peeled	2 lb.
Salt and pepper	to taste
Flour, for dusting	as needed
Canola-olive oil blend	1 Tbsp.
Salsa Ajillo (recipe below)	1 cup
Lemon juice	2 Tbsp.
Braised Potatoes (recipe below)	4 ea.

Salsa Ajillo

Dry Spanish sherry	1 (750 ml) bottle
Butter	2 Tbsp.
Garlic, chopped	1 Tbsp.
Parsley, chopped	1 Tbsp.
Smoked paprika	1 tsp.
Ground cinnamon	½ tsp.
Chili flakes	a pinch
Salt and pepper	
Flour	2 Tbsp.
Green onions, chopped (green only)	1 bu.

Braised Potatoes

Olive oil	1 Tbsp.
Yellow onion large, diced	1 ea.
Salt and pepper	to taste
Roma tomatoes, large, grated	4 ea.
Garlic, chopped	1 Tbsp.
Russet potatoes, large, peeled and diced	6 ea.
Vegetable stock, or as needed	4 cups
Heavy cream	½ cup
Butter	1 Tbsp.
Green onions, chopped	1 bu.

Method

1. Pat calamari dry; season with salt and pepper. Dust with flour, shaking to remove excess. Heat a sauté pan over high heat; add oil, rotating to cover entire surface. Add calamari; sauté over high heat 30 seconds to 1 minute. Add Salsa Ajillo; cook for 1 minute, stirring. Add lemon juice. Place Braised Potatoes on a platter or 4 plates; spoon calamari on top.

2. *To make Salsa Ajillo:* in a saucepan, boil sherry until it flames and burns off most of the alcohol. Simmer until reduced to 2 cups. In another saucepan, melt butter over medium heat. Add garlic, parsley, paprika, cinnamon, and chile flakes; season with salt and pepper. Add flour; stir until flour absorbs butter and becomes a little pasty. Whisk in sherry until smooth and even; simmer until slightly thicker than gravy. Add green onions; cook 2 minutes over low heat. (Sauce can be added to calamari hot or cool.)
3. *To make Braised Potatoes:* in a large braising pan, heat oil over medium heat. Add onion; cook 5 minutes. Season with salt and pepper; add tomatoes and garlic. Cook 3 minutes, add potatoes and enough stock to cover. Reduce heat to low, cover and simmer about 30 minutes or until most of the stock has evaporated and potatoes are cooked but still hold their shape. With a wooden spatula, stir in cream and butter, then green onions. Season with salt and pepper. Keep warm.

CODFISH SALAD

SERENATA DE BACALAO

Ingredients	Amounts
Codfish, salted, dried	3 lb.
Sherry Vinaigrette (recipe below)	to taste
Yukon Gold potatoes, peeled, diced	2 lb.
Ñame*, peeled, diced	1 lb.
Yautia* or taro root, peeled, diced	1 lb.
Apio (celeriac), peeled, diced	1 lb.
Yuca, peeled, diced	1 lb.
Green bananas, unripe, peeled, diced	4 ea.
Extra-virgin olive oil	as needed
Lamb's lettuce	1 bu.
Tomatoes, cut in half, thinly sliced	3 ea.
Pimento-stuffed green olives, sliced	$\frac{3}{4}$ cup
Hard-cooked eggs, thinly sliced	4 ea.
Firm Hass avocado, large, thinly sliced	1 ea.
<i>Sherry Vinaigrette</i>	
Extra-virgin olive oil	$\frac{3}{4}$ cup
Sherry vinegar	$\frac{1}{4}$ cup
Lime juice	2 Tbsp.
Red onion, large, cut in half, thinly sliced	1 ea.
Salt and pepper	to taste

Method

1. Soak codfish in water 12 hours, changing water once. Drain and place in large casserole; cover with cold water and bring to a boil. Boil 1 minute; remove from heat and cool. Shred codfish, removing any bones. Toss with Sherry Vinaigrette; refrigerate.
2. In separate saucepans, cook potatoes, ñame, yautia, apio, yucca, and bananas in generously salted boiling water until tender. Cool to room temperature in cooking water; hold in water until ready to serve. Drain vegetables; arrange on a platter or plates and drizzle with olive oil. Top with marinated codfish; garnish with lettuce, tomatoes, olives, eggs, and avocados. Season with salt and pepper. Serve chilled or room temperature.
3. To make Sherry Vinaigrette, whisk together oil, vinegar, and lime juice. Add onion; season with salt, and pepper.

***Note:** If ñame and yautia are unavailable, increase amounts of other vegetables.

POTATO CIGAR WITH WHITEFISH SALAD

Ingredients	Amounts
Yukon Gold potatoes	5 lb.
Heavy cream	1 cup
Salt and pepper	to taste
Feuilles de brik or phyllo pastry	24 sheets
Butter, melted	as needed
Frisée lettuce, cored, washed, torn into bite-size pieces	4 hd.
Tarragon, torn	¼ cup
Parsley, torn	¼ cup
Chives, torn	¼ cup
Celery leaves, torn	¼ cup
Granny Smith apples, julienned	3 ea.
Smoked whitefish, boned, skinned, flaked into ½" pieces	2 ea.
Lemon Vinaigrette (recipe below)	
Hollandaise sauce	to taste
Chives, chopped	to taste
<i>Lemon Vinaigrette</i>	
Extra-virgin olive oil	3 cups
Lemon juice	1 cup
Clover honey	2 Tbsp.
Champagne vinegar	1 Tbsp.
Dried oregano	1 tsp.
Garlic clove, mashed to a paste	1 ea.
Salt and pepper	to taste
Method	to taste

Method

1. Boil potatoes in salted water until tender. Peel, pass through food mill fitted with smallest plate. Add cream; season with salt. Cool.
2. Place 1 feuille de brik on work surface; brush liberally with butter. Mound 3 ounces potato purée on bottom third of sheet; shape into a cylinder not quite reaching to edges of sheet. Fold sides into center; roll into a cigar shape and brush with butter. Place on a greased baking sheet. Repeat with remaining potato purée and feuilles de brik to make 24 cigars. Bake in 350°F oven about 10 minutes or until golden brown.
3. *To make Lemon Vinaigrette:* Mix ingredients with stick blender until emulsified.
4. In a bowl, combine frisée, herb leaves, apples, and whitefish. Season with salt and pepper; dress lightly with Lemon Vinaigrette. For each serving, spoon a

- circle of hollandaise sauce onto the center of a plate. Center potato cigar on sauce. Arrange frisée salad on top of potato cigar, garnish with chopped chives.
5. Serve cigar and hollandaise warm, salad cool.

INDIAN SPICED POTATO BURGER WITH CHUTNEY VADA PAV

Ingredients	Amounts
Butter	¼ cup
Pav or slider buns, split	8 ea.
Dry Garlic Chutney (recipe below)	8 tsp.
Potato Vada (recipe below)	8 ea.
Green Chutney (recipe below)	½ cup
 <i>Dry Garlic Chutney</i>	
Vegetable oil	1 tsp.
Dried coconut, grated	½ cup
Garlic cloves, peeled	1/3 cup
Red chili powder	2 Tbsp.
Salt	to taste
 <i>Potato Vada</i>	
Green chiles	1-2 ea.
Garlic cloves	3 ea.
Peeled ginger, 1 ¼" thick)	1 slice
Cilantro, chopped	¼ cup
Potatoes, large, boiled, peeled, mashed	12 ea.
Salt	to taste
Vegetable oil	1 Tbsp.
Mustard seeds	1 tsp.
Curry leaves, julienned	6 ea.
Turmeric, divided	¾ tsp.
Chickpea flour	1 cup
Red chili powder	¼ tsp.
Baking soda	½ tsp.
Vegetable oil, for frying	
 <i>Green Chutney</i>	
Cilantro, chopped	2 cups
Mint, chopped	½ cup
Onion, sliced	¼ ea.
Yogurt	1 cup
Garlic clove	1 ea.
Lemon juice	1 Tbsp.
Sugar	1 tsp.
Salt	to taste

Method

1. In a sauté pan, melt butter over medium heat. Place buns in pan, cut side down; cook about 5 minutes or until browned. For each Vada Pav, sprinkle 1 teaspoon Dry Garlic Chutney on the bottom half of bun. Place 1 potato vada on top, pressing to flatten it slightly. Spread 1 tablespoon Green Chutney onto top half of bun; close bun.
2. *To make Dry Garlic Chutney:* In a sauté pan, heat oil over medium heat. Add coconut and garlic; sauté 2 to 3 minutes. Cool; grind in blender with chili powder to a smooth paste. Season with salt; refrigerate in airtight container.
3. *To make Potato Vada:* Grind chiles, garlic, and ginger to a paste. Add chili mixture and cilantro to potatoes; season with salt. In a deep pan, heat oil over high heat. Add mustard seeds; when they start to pop, add curry leaves and $\frac{1}{2}$ teaspoon turmeric. Pour oil and spices over potato mixture; mix well. Divide potato mixture into 8 portions; shape into balls. In a bowl, combine chickpea flour, $\frac{1}{4}$ teaspoon turmeric, chili powder, and a pinch of salt. Add 1 cup water, $\frac{1}{2}$ cup at a time, to make a smooth, thick batter. Add baking soda; mix well. In a deep pan, heat enough oil to cover potato balls over high heat. Once oil is smoking, reduce heat to medium. Dip potato balls in batter to coat well. Deep-fry till golden brown.
4. *To make Green Chutney:* In blender, grind all ingredients to a smooth paste. Refrigerate in airtight container.

FRESH HALIBUT BRANDADE CAKES WITH HARISSA SALT AND CUCUMBER VINAIGRETTE

Yield: 8 servings

Ingredients	Amounts
<i>Halibut Brandade Cakes</i>	
Russet potatoes	1 lb.
Halibut	6 oz.
Shallots, sliced	½ cup
Garlic cloves, sliced	3 ea.
Olive oil	½ cup
Harissa salt (recipe follows)	1 Tbsp.
Lemon, zest of	½ ea.
Lemon juice	2 Tbsp.
<i>Harissa Salt</i>	
Kosher salt	2 Tbsp.
Chili Aleppo, crushed	1 Tbsp.
Chili Marash, crushed	1 Tbsp.
Cumin seeds, toasted	1 tsp.
Coriander seeds, toasted	1 tsp.
<i>Cucumber Vinaigrette</i>	
Tomatoes, diced small	1 cup
Cucumber, peeled, seeded, diced small	1 cup
Mint, chopped	¼ cup
Parsley, chopped	½ cup
Lemon - zest and juice of	1 ea.
Olive oil	½ cup
Salt and pepper	to taste

Method

1. Grind all the ingredients for the harissa salt together in a spice grinder.
2. Gently fold all the ingredients for the cucumber vinaigrette together.
3. Boil potatoes in salted water until cooked, yet not falling apart. Pass through a food mill.
4. Bring a court bouillon to a full boil. Add the halibut and turn off the heat.
5. Poach the fish in the court bouillon for five minutes or until just cooked through. Remove from the liquid, cool, and flake into medium-size pieces.
6. Pour the olive oil into a sauce pot and add 1 tablespoon of harissa salt, shallots, and garlic. Sauté, stirring often, until soft and translucent, though without color. Transfer to a blender and puree until smooth.
7. Fold together the riced potatoes, flaked halibut, pureed shallot mixture and the lemon juice and zest. Add in more harissa salt for a spicier cake.

8. Form the brandade into cakes. Bread with seasoned flour, beaten egg, and Panko bread crumbs.
9. Sauté in oil until golden on each side.
10. Serve with the cucumber vinaigrette.

POMMES FRITES WITH HARISSA SALT

Yield: 8 servings

Ingredients	Amounts
<i>Pommes Frites</i>	
Russet potatoes	as needed
Canola oil, for frying	as needed
<i>Harissa Salt</i>	
Kosher salt	2 Tbsp.
Chili Aleppo, crushed	1 Tbsp.
Chili Marash, crushed	1 Tbsp.
Cumin seeds, toasted	1 tsp.
Coriander seeds, toasted	1 tsp.

Method

1. Peel the potatoes and julienne on a mandoline slicer. Otherwise slice fine and then cut across with a knife to create a fine julienne. Soak the julienne potatoes in cold water for at least an hour. Drain well and deep fry in 350°F oil until golden brown and crispy.
2. Grind all the ingredients for the harissa salt together in a spice grinder.
3. Sprinkle the fries with harissa salt.

BLACKENED STEAK AND BLUE-POTATO SPINACH SALAD

Yield: 24 servings

Ingredients	Amounts
Small blue potatoes	6 lb.
Olive oil	As needed
Flat iron steak	6 lb.
Blackening spice	As needed
Vidalia onions, sliced	12 cups
Garlic, chopped	½ cup
Salt and pepper	As needed
Spinach, stemmed, washed	9 lb.
Blue cheese, crumbled	1 ½ lb.

Method

1. Simmer potatoes until tender, drain, and cool. Cut potatoes in half. Brush cut sides with oil; grill over gas or charcoal until grill marks form.
2. For each serving, coat 1 (4-ounce) portion of steak with blackening spice. In large sauté pan, heat 1 teaspoon oil; sear steak on both sides to desired doneness. Remove steak from pan and let rest.
3. Wipe out pan, heat 2 teaspoons oil. Add ½ cup onions and 1 teaspoon garlic; season with salt and pepper. Sauté until soft but not browned. Add 6 ounces (about 8 cups) spinach and sauté just until spinach starts to wilt. Mound spinach on plate.
4. Carve steak into thin slices; arrange on top of spinach. Top with 6 potato halves; sprinkle with 1 ounce blue cheese. Serve with blue cheese dressing on the side, if desired.

SMOKED MASHED POTATOES WITH POACHED EGG AND WATERCRESS PURÉE

Yield: 24 servings

Ingredients	Amounts
Russet potatoes	9 lb.
Half-and-half, warmed	3 cups
Salt and white pepper	as needed
Watercress leaves	16 cups
Eggs	24 ea.
Sourdough bread, slices	24 ea.

Method

1. Bake potatoes in 350°F oven about 30 minutes or until tender. Cool; cut in half lengthwise. Smoke potatoes in a stovetop smoker with soaked hickory chips about 20 minutes or until flesh turns golden brown. Scoop out flesh and pass through food mill into large saucepan. Stir in half-and-half; season with salt and pepper. Keep warm or reheat to order.* (Yields 12 cups)
2. In boiling water, blanch watercress about 1 minute or until wilted but still bright green. Drain, reserving some of the blanching water. In blender, purée watercress with enough reserved water to make a thick purée. Keep warm or reheat to order. (Yields 6 cups)
3. For each serving, poach 1 egg and toast 1 slice of sourdough bread. Place ½ cup potatoes and ¼ cup watercress purée in plate; arrange toast and egg on top.

Notes: *As a shortcut alternative, simply add liquid smoke to taste to your favorite mashed potato recipe.

MOROCCAN GRILLED POTATO SKEWERS

Yield: 24 brochettes

Ingredients	Amounts
Red, yellow, and purple potatoes, unpeeled, cut into 1 ½" cubes	6 lb.
Charmoula (recipe below)	3 cups
Pickled lemon rind, 1" pieces	48 ea.
Bay leaves, fresh or dried	48 ea.
Pitted Kalamata olives	48 ea.
Moroccan Spice Blend (recipe below)	as needed

Charmoula

Cilantro leaves	
Parsley leaves	3 cups
Lemon juice	2 cups
White wine vinegar	¾ cups
Garlic gloves	24 ea.
Kosher salt	3 Tbsp.
Paprika	2 Tbsp.
Ground cumin	1 ½ tsp.
Cayenne pepper	½ tsp.

Moroccan Spice Blend

Sesame seeds, toasted	2 Tbsp.
Marjoram, dried	1 Tbsp.
Thyme, dried	1 Tbsp.
Sumac	1 ½ tsp.
Salt	½ tsp.

Method

1. *To make Charmoula:* In blender, purée cilantro leaves, parsley leaves, lemon juice, white wine vinegar, cloves garlic, tablespoons kosher salt, tablespoons paprika, ground cumin and cayenne pepper. (Yields 3 cups)
2. *To make Moroccan Spice Blend:* In a spice grinder, pulse to a coarse powder toasted sesame seed, dried marjoram, dried thyme, and salt. (Yields ¼ cup)
3. Simmer potatoes until tender, drain and toss with Charmoula. Cool. Thread one cube of each kind of potato onto each of 24 skewers, alternating with 1 bay leaf, 1 piece lemon rind and 1 olive.
4. Grill skewers over gas or charcoal grill, turning to form grill marks on each side. Sprinkle with Moroccan Spice Blend.

NIÇOISE SALAD SANDWICH

Yield: 24 servings

Ingredients	Amounts
Yellow flesh potatoes	4 lb.
Baguette or focaccia rolls	12 ea.
Water-pack tuna, drained	3 lb.
Tomatoes, sliced	4 lb.
Extra-virgin olive oil	1 cup
Capers	½ cup
Salt and black pepper	as needed
Hard-cooked eggs	24 ea.
Blanched haricots verts	12 cups
Green and black olives	as needed

Method

1. Simmer potatoes until tender; drain. When cool enough to handle, peel, and cut into ½-inch-thick slices.
2. For each sandwich, cut 1 roll in half horizontally. Layer bottom half of roll with 2 ounces tuna, 3 to 4 tomato slices and 3 to 4 potato slices. Drizzle with 2 teaspoons olive oil; sprinkle with 1 teaspoon capers, salt, and pepper. Close roll or serve open-faced. Garnish plate with 1 sliced egg, ½ cup haricots verts, and olives.

"SUBTERRANEAN" SALAD

Yield: 24 servings

Ingredients	Amounts
Fingerling potatoes	6 lb.
Baby beets, trimmed	3 lb.
Carrots, peeled, cut into 1" pieces	3 lb.
Parsnips, peeled, cut into 1" pieces	3 lb.
Olive oil	½ cup
Salt and pepper	as needed
Frisée lettuce	48 cups
Lemon-Mustard Vinaigrette (recipe below)	3 cups
Chives, cut into 4-inch pieces	as needed
 <i>Lemon-Mustard Vinaigrette</i>	
Dijon mustard	½ cup
Lemon juice	½ cup
Garlic cloves	4 ea.
Olive oil	2 cups
Salt and pepper	to taste

Method

1. Place potatoes, beets, carrots, and parsnips in roasting pan. Drizzle with oil; season with salt and pepper. Roast in 400°F oven about 45 minutes or until tender. Cool; cut potatoes and beets in half.
2. *To make Lemon-Mustard Vinaigrette:* In blender, combine Dijon mustard, lemon juice, and garlic cloves. With motor running, slowly add olive oil until emulsified. Season with salt and pepper.
3. For each serving, toss 2 cups frisée with 1 tablespoon vinaigrette until well coated; mound on plate. Toss 6 potato halves, 3 beet halves, 3 pieces of carrot, and 3 pieces of parsnip with 1 tablespoon vinaigrette; scatter on top of frisée. Garnish with chives.

ROASTED POTATO ACCORDIONS

Yield: 24 servings

Ingredients	Amounts
Russet or yellow flesh potatoes, medium	24 ea.
lemons, thinly sliced	as needed
Prosciutto, thinly sliced	as needed
Garlic, thinly sliced	as needed
Salt and pepper	as needed
Olive oil	as needed
 <i>Sun-Dried-Tomato Tapenade</i>	
Sun-dried tomatoes	1 cup
Lemon-flavored olive oil	$\frac{3}{4}$ cup
Capers	$\frac{1}{2}$ cup
 <i>Greek Feta Dip</i>	
Feta cheese	$\frac{2}{3}$ lb.
Greek-style yogurt	1 $\frac{1}{3}$ cup
Dill, fresh	3 Tbsp.
Salt and pepper	to taste
 <i>Chimichurri Sauce</i>	
Cilantro leaves, loosely packed	6 cups
Vegetable oil	1 cup
Garlic cloves	$\frac{1}{2}$ cup
Oregano leaves, dried	$\frac{1}{3}$ cup
Salt	1 Tbsp.
Red wine vinegar	1 Tbsp.
Black pepper	2 Tsp.

Method

1. Cut each potato across its width into $\frac{1}{2}$ -inch-thick slices, stopping $\frac{1}{2}$ inch before the bottom so that the slices are still joined at the base. Insert 1 lemon, prosciutto or garlic slice into each cut. Place potatoes in roasting pan, season with salt and pepper and drizzle with oil. Roast in 400°F oven about 1 hour or until golden and tender. Serve with Sun-Dried Tomato Tapenade*, Greek Feta Dip**, or Chimichurri Sauce
2. *To make Sun-Dried-Tomato Tapenade:* Combine chopped sun-dried tomatoes, lemon-flavored olive oil, and capers. (Yields 2 cups)
3. *To make Greek Feta Dip:* In food processor, purée feta cheese, Greek-style yogurt, and fresh dill. Season with salt and white pepper. (Yields 2 cups)

4. *To make Chimichurri Sauce:* In blender or food processor, process cilantro leaves, vegetable oil, garlic cloves, dried oregano leaves, salt, red wine vinegar, and black pepper to a coarse purée. (Yield 2 cups)

POTATO-CRUSTED MUSHROOM “GALETTE”

Yield: 24 servings

Ingredients	Amounts
Porcini mushrooms, dried	3 oz.
Olive oil	¼ cup
Wild and domestic mushrooms, fresh Cleaned, quartered	4 ½ cups
Shallots, diced	¾ cups
Garlic, chopped	2 Tbsp.
Flour	2 Tbsp.
Salt and white pepper	as needed
Nutmeg	as needed
Russet potatoes	9 lb.
Vegetable oil	1 cup
Chives, chopped	as needed

Method

1. Soak porcini in 4 cups very hot water until softened. Strain, reserving both soaking liquid and porcini. Strain liquid through coffee filter or cloth; rinse porcini and cut into ½-inch pieces. In large sauté pan, heat oil; add fresh mushrooms, shallots, and garlic. Sauté until mushrooms start to soften; stir in flour. Add porcini and soaking liquid; simmer until liquid reduces to a sauce that just coats the mushrooms. Season with salt, pepper, and nutmeg. Cool.
2. With mandoline or slicer, cut potatoes lengthwise into thin slices. Blanch in boiling water just until flexible; drain. Lay slices on towel-lined sheet pan. Brush 24 (4 ½-inch) non-stick tartlet molds with removable bottoms with vegetable oil. Line bottoms of molds with 1 layer of potatoes. Arrange overlapping potato slices inside each mold, letting them hang over the sides. Brush with oil, place on sheet pan and bake in 400°F oven about 45 minutes or until edges of potatoes are golden. Cool slightly, carefully unmold, plate and sprinkle with chives. Galettes can also be assembled and served in shallow ramekins.

PAPAS A LA AREQUIPEÑA

Yield: 24 servings

Ingredients	Amounts
Yellow flesh potatoes, diced	2 ¼ lb.
Purple potatoes, diced	2 ¼ lb.
Red potatoes, diced	2 ¼ lb.
Feta cheese, diced	1 lb.
Mozzarella cheese, diced	1 lb.
Low-sodium chicken stock	4 ½ cups
Garlic, chopped	2 Tbsp.
oregano, fresh, chopped	3 Tbsp.
Aji amarillo chiles, seeded, Skinned, julienned	6 ea.
Salt and black pepper	as needed
Serrano chiles	12 ea.
Olive oil	as needed
Cilantro leaves	as needed

Method

1. In large bowl, combine potatoes, cheeses, stock, garlic, oregano, and aji amarillo chiles. Mix well; season with salt and pepper. Divide mixture among 24 (8-ounce) ramekins. Cut serrano chiles in half lengthwise; remove seeds. Place 1 chile half in each ramekin and fill chile with oil. Bake in 400°F oven about 45 minutes or until potatoes are tender. Garnish with cilantro leaves.

NANCY'S "CAESAR" SALAD

Yield: 24 servings

Ingredients	Amounts
Fingerling potatoes, cut in half lengthwise	6 lb.
Olive oil	as needed
Salt	as needed
Lemon Vinaigrette (recipe below)	2 cups
Tender inner leaves of Romaine, Bibb, or Boston lettuce	6 lb.
Avocados	12 ea.
Hard-cooked eggs	12 ea.
Aged pecorino cheese, grated	4 ½ cups
<i>Lemon Vinaigrette</i>	
Lemon juice, freshly squeezed	1 cup
Extra-virgin olive oil	1 cup
Shallots, minced	3 Tbsp.
Salt	½ Tbsp.
Black pepper	½ tsp.

Method

1. Toss potatoes in oil; season with salt. Spread on sheet pan in one layer; cover with foil. Roast in 400°F oven about 30 minutes; remove foil and roast 15 minutes more or until tender. Toss with ½ cup Lemon Vinaigrette.
2. *For the Lemon Vinaigrette:* whisk together freshly squeezed lemon juice, extra virgin olive oil, minced shallots, salt, and black pepper. (Yield: 2 cups)
3. For each salad, dress 4 ounces lettuce with 1 tablespoon Lemon Vinaigrette. Layer lettuce, ½ avocado, cut into wedges, and 4 ounces potatoes on platter or salad plate. Grate ½ egg on top and sprinkle with 3 tablespoons cheese.

Recipe created by Chef Nancy Silverton, La Brea Bakery and Mozza

POTATO SALAD WITH GRILLED SHRIMP AND HARISSA VINAIGRETTE

Yield: 24 servings

Ingredients	Amounts
New potatoes	6 lb.
Yellow onions, cut in half	4 ea.
Red peppers, roasted cut into large dice	4 cups
Red onions, finely chopped	4 cups
Harissa Vinaigrette (recipe below)	1 ¼ cups
shrimp, large, shelled, deveined	4 lb.
Mint, chopped	1 cup
Green and black olives	2 cups
 <i>Harissa Vinaigrette</i>	
Lemon juice, freshly squeezed	1/3 cup
Harissa paste	¼ cup
Salt	½ tsp.
Olive oil	¾ cup

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.
4. *To make Harissa Vinaigrette:* Whisk together freshly squeezed lemon juice, harissa paste, and salt. Slowly whisk in olive oil. (Yield: 1 ¼ cups)

LIGHT AND LIVELY POTATO SALAD

Yield: 24 servings

Ingredients	Amounts
Fingerling potatoes	6 lb.
Champagne vinegar	¼ cup
Whole-grain mustard	2 Tbsp.
lemon zest, grated	2 Tbsp.
Olive oil	1 cup
Salt and pepper	as needed
Celery, thinly sliced	2 cups
Italian parsley, roughly chopped	2 cups
Pitted green olives, roughly chopped	1 ½ 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.

SPICY ROASTED POTATO SALAD

Yield: 24 servings

Ingredients	Amounts
Vegetable oil	½ cup
Cumin seed	4 tsp.
Black mustard seed	4 tsp.
Ginger, ground	2 tsp.
Red chili flakes	2 tsp.
Turmeric	2 tsp.
Russet potatoes, unpeeled, cut into ¾" cubes	6 lb.
Salt	1 tsp.
Cucumber, peel partly removed in strips, seeded, sliced ¼" thick	4 cups
Low-fat yogurt	2 cups
Cilantro, chopped	½ cup
serrano chilies, seeded, finely chopped	2 Tbsp.

Method

1. In large sauté pan, heat oil. Add cumin seed, mustard seed, ginger, chili flakes, and turmeric; sizzle about 30 seconds or until fragrant. Add potatoes and salt; toss to coat potatoes with spices.
2. Transfer potatoes to sheet pan; roast in 400°F oven about 30 minutes or until potatoes are golden and tender, stirring occasionally to brown potatoes evenly. In large bowl, combine potatoes with remaining ingredients.

ROASTED SPECIALTY POTATOES WITH HERBS

Yield: 24 servings

Ingredients	Amounts
Red Bliss potatoes, small	4 lb., 8 oz.
Purple Peruvian potatoes, small	4 lb., 8 oz.
Yukon Gold potatoes, small	4 lb., 8 oz.
Olive oil	$\frac{3}{4}$ cup
Parsley, chopped	$\frac{1}{3}$ cup
Tarragon, chopped	$\frac{1}{3}$ cup
Thyme, chopped	$\frac{1}{3}$ cup
Rosemary, chopped	3 Tbsp.
Salt	1 $\frac{1}{2}$ Tbsp.
Black pepper	1 Tbsp.

Method

1. Cut potatoes in half. Simmer until tender; drain and cool. In large sauté pan, heat oil over high heat. Add potatoes, herbs, salt, and pepper; toss briefly to coat potatoes. Transfer to sheet pan; roast in 500°F oven about five minutes or until golden.

Recipe created by Chef William Wesner, Blue Sea Grill

SAUTÉED POTATOES AND GREEN BEANS WITH ROSEMARY AND LEMON

Yield: 24 servings

Ingredients	Amounts
New potatoes	4 pounds
Olive oil	1 cup
Garlic, chopped	¼ cup
Rosemary, finely chopped	6 Tbsp.
Lemon zest, grated	4 tsp.
Red chili flakes	1 tsp.
Green beans, trimmed, blanched	4 lb.
Lemon juice	3 Tbsp.
Salt	as needed

Method

1. Simmer potatoes until tender; drain and cool. Quarter potatoes lengthwise. In large sauté pan, heat oil; add garlic and sizzle for 30 seconds. Add rosemary, lemon zest and chili flakes; sizzle until fragrant. Add potatoes and beans; sauté until vegetables are hot and coated with seasonings. Sprinkle with lemon juice; season with salt.

SMASHED POTATOES WITH TOASTED CUMIN VINAIGRETTE

Yield: 1 ½ cups

Ingredients	Amounts
Yukon Gold Potatoes, boiled	2 lb
Pure olive oil	2/3 cup
Extra-virgin olive oil	1/3 cup
Lemon juice, freshly squeezed	1/3 cup
Cumin seed, toasted, ground	¼ cup
Salt and black pepper	as needed

Method

1. Smash boiled Yukon Gold potatoes with a fork.
2. Whisk together oils, lemon juice and cumin seeds. Drizzle on top of smashed potatoes. Season with salt and pepper

Vinaigrette recipe created by Chef Joyce Goldstein, food writer and consultant

ROASTED RUSSET DIPPING WEDGES

Turn simple roasted potato wedges into fun finger food by serving them with an array of tasty sauces for dipping or drizzling. The possibilities are endless, since potatoes go with everything from pesto to salsa.

"TATTOOED" POTATOES

Yield: 8 portions

Ingredients	Measures	
Sage leaves	1	bu.
Fingerling potatoes, small	1	lb.
Salt	to	taste
Olive oil	¼	cup
Salt and pepper	to	taste

Method

1. Remove the sage leaves from the stems and discard the stems while reserving the cleaned leaves.
2. Cook the potatoes until tender in salted boiling water. When cooked, drain and halve lengthwise. While still warm, press a sage leaf onto the cut surface of the potato. The moist starchy surface should effectively "glue" the leaf in place.
3. Heat a large sauté pan over moderate heat and when hot, add the oil. When the oil ripples add the potatoes cut side down and cook until heated through and crusty and golden on the cut surface. Remove the potatoes from the oil and drain on absorbent towel. Season the potatoes with good quality salt and serve while still warm as a simple appetizer or a side dish to complement any sandwich.

PERUVIAN CAUSA

Yield: 8 portions

Ingredients	Measures
Yukon gold potatoes, peeled, ½" dice	1 lb.
Purple potatoes, peeled, ½" dice	1 lb.
Russet potatoes, peeled, ½" dice	1 lb.
Saffron	1 pinch
Butter	6 Tbsp.
Salt	to taste
Pepper, white	to taste
 <i>Olive and tuna salad</i>	
Black olives, finely diced	1/3 cup
Green olives, finely diced	1/3 cup
Tuna, olive oil packed, drained	1/3 cup
Garlic cloves, minced	3 ea.
Capers, minced	2 Tbsp.
Parsley, chopped	2 Tbsp.
Red bell pepper, roasted, peeled, seeded, diced ½"	1 ea.
Pepper flakes	1/8 tsp.
Salt	to taste
Olive oil	1 Tbsp.
Lemon, juice and zest of	1 ea.
Orange zest	¼ tsp.

Method

1. *For the potato purees:* Cook each of the potato types separately in salted water until tender. For color and flavor, add a pinch of saffron to the pot containing the Yukon gold potatoes. Drain the potatoes and dry them separately in their own pots over a low heat for a minute or two.
2. While still warm, add 2 tablespoons of butter to each pan of potatoes and mash the potatoes into a smooth puree. Season all the potatoes with salt and pepper and then cover and set them aside. You will have 3 distinct potato purees of different colors.
3. *For the olive and tuna salad:* Mix together all the ingredients, making sure to season it so that it's full flavored enough to "carry" the potatoes.
4. In individual 4- to 6-ounce PVC ring molds lined with waxed paper, begin to build the salad with a layer of the purple potato puree, followed by enough of the olive and tuna salad to flavor the potatoes. You can do this with a tablespoon, but a piping bag makes the whole process quick and easy. Next add a layer of the saffron potato puree, once again topped by olives and tuna and then finally finish with a layer of the russet potato puree. If possible, allow the salads to chill in the refrigerator for a few hours before you unmold them onto a serving plate.

You can create an easy and attractive presentation by making a small salad of mixed baby greens and fresh herbs and spread this salad around and over the causa.

Adapted from *Nuevo Latino*, by Douglas Rodriguez (Ten Speed Press, 2002)

NIÇOISE SALAD

Yield: 8 portions

Ingredients	Amounts
Tuna, oil packed	12 oz.
Baby lettuces, should include frisée	6 cups
Niçoise olives	¼ cup
Cherry tomatoes, halved	16 ea.
Haricot vertes, cooked	1 lb.
New potatoes, boiled, quartered lengthwise	12 ea.
Eggs, hard boiled, quartered	4 ea.
Vinaigrette	¼ cup
Aïoli	¼ cup

Method

1. Arrange the various components of the salad on 8 individual serving plates or 1 large platter. Always compose the components so as to create a dish that is both pleasing to the eye and, at the same time, easy to eat.

Note: This salad should be an expression of what is best and brightest in the produce market. This recipe is a fairly classic Niçoise salad, but feel free to add or subtract vegetables as they come in and out of season. For continuity always include the Niçoise olives, the tuna, the potatoes, and the delicious garlic mayonnaise.

WARM POTATO CRUSTED GOAT CHEESE WITH GARDEN HERBS AND LEMONY VINAIGRETTE

Yield: 8 portions

Ingredients	Measures
Goat cheese, fresh	1 lb.
Capers, chopped	2 Tbsp.
Sage, finely chopped	1 Tbsp.
Garlic cloves, roasted, smoothed to a paste	4 ea.
Parsley, chopped	1 Tbsp.
Salt and pepper	to taste
Eggs, beaten	3 ea.
All-purpose flour	2 cups
Potato Buds	2 cups
Mixed baby lettuces, should include frisée	1 lb.
Oil for frying	
Baguette (enough for 16 slices, 3/16" thick)	1 ea.
 <i>Vinaigrette</i>	
Lemon, juice of	1 ea.
Lemon, zest of	½ ea.
Shallot, minced	1 ea.
Dijon mustard	1 Tbsp.
Extra-virgin olive oil	1/3 cup
Salt and black pepper	to taste
Sugar	to taste

Method

1. Smooth the goat cheese with a spoon and flavor with capers, sage, garlic, parsley, and pepper. Shape the cheese into 8 2-ounce pucks. Chill until firm.
2. Pass the cheese through a standard breading procedure, but replace the bread crumbs with instant mashed potato flakes (Potato Buds seem to work best). Hold for service under refrigeration.
3. For the vinaigrette: In a small stainless steel bowl mix the minced shallots and the zest with the lemon juice for 10 minutes. Whisk in the mustard and then add the oil in a thin stream while whipping. When all the oil has been added, season with salt, pepper, and sugar, and then test for flavor on a piece of lettuce
4. For the bread, cut a small baguette on a long bias at about 3/16ths of an inch thick to create oval crostini. Brush the crostini with olive oil and roast in a hot oven until golden. Rub each crostini lightly with a clove of garlic.
5. Fry the cheeses in moderately hot oil until golden, crispy, and warmed through. Drain the cheese on an absorbent towel.

6. For the plate up, dress the greens lightly with vinaigrette and taste; adjust the seasoning. Place the greens on a chilled plate and make a slight hollow in the center. Place the fried and warm goat cheese into the center of the greens so that it is slightly hidden and then stick 1 or 2 croutons into the cheese, on end, so that they stick up high and create a dramatic presentation. Serve while the cheese is still warm and the greens are still crisp.

Note: You can vary the flavoring of the cheese to suit your taste or your menu. Fresh herbs, olives, garlic, roasted shallots, dried tomatoes, and cracked pepper all make nice additions, but just plain goat cheese of good quality tastes delicious on its own in a crisp potato crust.

GRILLED POTATO AND ENDIVE WITH TOMATO CONCASSÉ AND PULLED PARSLEY SALAD

Yield: 8 portions

Ingredients	Amounts
<i>Grilled potato and endive</i>	
Endive	4 hd.
Pancetta, very thin slices	8 ea.
Salt and pepper	to taste
Fingerling potatoes, medium	12 oz.
Olive oil	2 Tbsp.
 <i>Tomato concassé</i>	
Olive oil	2 Tbsp.
Shallots, minced	1 Tbsp.
Garlic clove, minced	1 ea.
Tomatoes, peeled, seeded, diced	4 ea.
Thyme, fresh chopped	1 tsp.
Bay leaves	3 ea.
Salt and pepper	to taste
 <i>Parsley salad</i>	
Curley parsley	1 bu.
Garlic clove, minced	1 ea.
Extra virgin olive oil	2 Tbsp.
Lemon, juice of	1 ea.
Salt and pepper	to taste
Parmesan cheese, grated	1/3 cup

Method

1. *For the endive:* Preheat a grill on medium. Cut each head of endive in half lengthwise and season with salt and pepper. Wrap each half loosely in a slice of pancetta. Overlap the pancetta about 1/8 inch with each turn. A single slice will leave both ends of the endive exposed, which is fine. Grill the endive until the pancetta browns and just begins to crisp. The endive should be tender, about 3 minutes per side. Reserve the grilled endive warm.
2. *For the potatoes:* Cook the potatoes in simmering salted water until just tender. Drain and allow the potatoes to cool. Cut them lengthwise in half. Season the potatoes with salt and pepper and drizzle with olive oil. Grill the potatoes over moderate heat until hot, crispy, and golden brown.
3. *For the tomato concassé:* Heat the oil in a medium skillet and sauté the shallots and garlic briefly until aromatic. Add the tomatoes, bay leaves, and the thyme. Reduce the heat and simmer for 10 minutes. Discard the bay leaves and reserve at room temperature.

4. *For the pulled parsley salad:* Pluck the curly tops from the parsley stems into ¼- to ½-inch tufts. Mix the garlic, oil, and lemon juice into a simple dressing. Mix the parsley, cheese, and dressing, and adjust the seasoning with salt and pepper.
5. *For the final presentation:* On a warmed platter lay down a bed of tomato concassé and top this with the grilled endive and potatoes alternately. Sprinkle the dish with the parsley salad and an optional drizzle of good olive oil.

MOROCCAN LAYERED POTATO SALAD

Yield: 12 portions

Ingredients	Amounts
<i>Charmoula vinaigrette</i>	
Vinegar	3 Tbsp.
Garlic, finely chopped	1 Tbsp.
Red pepper, sweet	¼ tsp.
Ground cumin, toasted	¼ tsp.
Salt	1 tsp.
Cayenne pepper	1 pinch
Olive oil	2/3 cup
Parsley, finely chopped	2 Tbsp.
Cilantro, finely chopped	2 Tbsp.
 <i>Salad ingredients</i>	
Tomatoes, ripe, cut into 12 thick slices	3 ea.
Spanish onions, cut into 12 very thin slices	1 ea.
New potatoes, boiled, peeled, cut into 6 ¼" slices	4 ea.
Beets, sliced into 12 thin slices	2 ea.
Cucumber, peeled, cut into 12 thin slices	½ ea.
Anaheim pepper, sliced into 12 thin rings	1 ea.
Eggs, hard boiled, shelled, cut in thirds crossways	3 ea.

Method

1. *To make the charmoula vinaigrette:* In a mixing bowl whisk together the first 6 ingredients. While whisking, slowly add the oil in a thin stream to maintain a loosely emulsified vinaigrette. Add the chopped herbs and adjust the seasoning. Reserve.
2. *To assemble the salad:* Dress each of the salad ingredients lightly with the vinaigrette. Starting with the largest vegetable on the bottom (likely the tomato), stack the remaining vegetables atop each other, trying to put contrasting colors next to one another. Finish the tiered salad with a piece of hard cooked egg and rings of green pepper and red onion. Place the salads onto a serving platter and drizzle the remaining dressing over the salad until it pools at the base of each tower. Sprinkle with salt and freshly cracked black pepper and serve at room temperature.

Adapted from *A Taste of Morocco*, by Robert Carrier (1987)

ROASTED POTATO SALAD WITH TOMATO, SQUASH, AND ARUGULA

Yield: 8 servings

Ingredients	Amounts
<i>Roasted potatoes and squash</i>	
Russet potatoes, cut into spears	4 ea.
Acorn squash	1 ea.
Olive oil	¼ cup
Salt and pepper	to taste
Thyme branches	8 ea.
<i>Roasted tomatoes</i>	
Tomatoes, firm and ripe, peeled, seeded and quartered	8 ea.
Salt and pepper	to taste
Garlic cloves	8 ea.
Thyme branches	8 ea.
Parsley, chopped	2 tsp.
Olive oil	¼ cup
<i>Vinaigrette</i>	
Whole grain mustard	2 Tbsp.
Shallot, minced	1 ea.
Red wine vinegar	¼ cup
Olive oil, flavorful	1/3 cup
Salt and pepper	to taste
<i>Final preparation</i>	
Arugula, tender	8 oz.
Parsley, chopped	2 Tbsp.
Pecorino, shaved	2 oz.

Method

1. *For the potatoes and squash:* Heat the oven to 350°F. Cut the potatoes lengthwise into 8 spears each. Peel, seed, and slice the squash into ¾-inch pieces and place it on a baking sheet. Coat the vegetables with olive oil, season with salt and pepper, and sprinkle with the thyme. Place in the oven and roast until tender and golden brown, about 40 minutes.
2. *For the tomatoes:* Heat the oven to 200°F. Arrange the tomatoes cut side up in a non-reactive baking dish. Season generously with salt and pepper. Slice the garlic into thin chips and scatter over the tomatoes. Scatter the thyme branches over the tomatoes. Drizzle with the oil.
3. Bake the tomatoes, uncovered, until soft, jammy, and sizzling, about 2 hours. Discard the thyme branches and reserve the tomatoes for service.

4. *For the vinaigrette:* Mix the mustard and the shallots in a small mixing bowl and whisk while adding first the vinegar and then the olive oil. Season to taste with salt and pepper.
5. *For final assembly:* Heat the squash briefly in the oven until warm. Toss the tomatoes with the arugula and vinaigrette and then add the warm squash. Toss briefly until the greens are barely wilted and then serve immediately with the pecorino cheese sprinkled over all.

SMOKED CHICKEN AND POTATO SALAD STUFFED IN A PICKLED ANCHO CHILE

Yield: 12 servings

Ingredients	Amounts
Smoked chicken, cut ¼" x ¼" x 1"	1 cup
Potato, cooked and cut in ¼" dice	2 cups
Corn, blanched, kernels cut from the cob	2 ears
Poblano, roasted, peeled, sliced into ¼" strips	2 ea.
Cilantro, chopped	3 Tbsp.
Lime juice	¼ cup
Olive oil	3 Tbsp.
Salt	to taste
Pickled Ancho Chiles (recipe follows)	12 ea.
Cabbage, shredded	5 cups
Carrot, julienned	½ cup
Radishes, sliced	1 bu.
Pickling liquid	1½ cups
Queso cotija or feta cheese, crumbled	¾ cup
Cilantro sprigs	½ bu.

Method

1. Mix together the first 6 ingredients in a large mixing bowl. Dress this mixture with lime juice and olive oil and season with salt.
2. Stuff each of the pickled ancho chiles generously with the salad from step 1. Reserve.
3. *To serve:* Mix together the cabbage and the radishes and divide between 12 serving plates. Place one of the stuffed chiles on each of the plates with the opening to the top. Drizzle each plate with 2 to 3 tablespoons of the pickling liquid, sprinkle on the crumbled cheese, and garnish with a few cilantro sprigs.

Note: For added richness you may add diced avocado to the salad, or top the finished dish with a dollop of guacamole.

PICKLED ANCHO CHILES

ANCHO ESCABECHE

Yield: 12 chiles

Ingredients	Amounts
Ancho chiles (about 4 ounces)	12 ea.
Water	3 cups
Cider vinegar	1 ½ cups
Brown sugar, packed	¾ cup
Cloves	5 ea.
Allspice berries	10 ea.
Black peppercorns	10 ea.
Bay leaf	2 ea.
Garlic cloves, peeled and cracked	6 ea.
Thyme, fresh branches	6 ea.

Method

1. Combine all the ingredients in a pan and bring them quickly up to a boil. Remove the pan from the heat and allow the liquid to cool and the chiles to soften.
2. Once cool, remove each chile and cut an opening lengthwise from the stem end to the tip. Carefully remove the seeds and ribs without tearing the chile, and then return it to the pickling liquid to absorb more flavor. If the chiles are too leathery to clean, they can be heated slightly and again allowed to cool in the pickling liquid before trying again. The finished chiles should be soft and tender without losing their shape. Tip: it is better to allow them to soften slowly, overnight, with minimal cooking rather than cook them until they lose their shape and freshness. Reserve the chiles under refrigeration and use them within 2 weeks.

Note: The pickling liquid makes a flavorful sweet-sour dressing with the haunting savor and the gently heat of the chiles; do not discard!

TUNISIAN MARKET SANDWICHES

Yield: 4 sandwiches

Ingredients	Amounts
<i>Tunisian Carrot Salad</i>	
Carrots, medium, peeled	5-6 ea.
Garlic clove, chopped	1 ea.
Ground caraway seed	1 tsp.
Sea salt	to taste
Harissa	1 Tbsp.
Lemon juice, freshly squeezed	1 Tbsp.
Extra-virgin olive oil	¼ cup
<i>Harissa</i>	
Guajillo chiles, dried, 3 oz.	9 ea.
Garlic clove, crushed with ¼ tsp. salt	1 ea.
Ground coriander seed	¼ tsp.
Ground cumin	½ tsp.
Ground caraway seed	¾ tsp.
Olive oil	as needed
<i>Mechouia</i>	
Sweet red and green peppers, fresh	3-4 ea.
Green chile peppers, fresh	3-4 ea.
Tomatoes, firm, ripe, medium	3 ea.
Onions, small to medium	2 each
Flat-leaf parsley	½ cup
Extra-virgin olive oil	3 Tbsp.
Lemon juice, fresh	1 Tbsp.
Sea salt	to taste
Black pepper, freshly ground	to taste
Cilantro, fresh, minced, for garnish	1 Tbsp.
Salted capers, rinsed under running water, drained, for garnish	1 Tbsp.
Eggs, hard boiled, coarsely chopped, for garnish (optional)	2 ea.
Tuna, oil-packed, 3½ oz. can, flaked, for garnish (optional)	½ ea.
Preserved lemon peel, chopped, for garnish (optional)	1 ea.
Pitted black and green olives, coarsely chopped, for garnish (optional)	½ cup
<i>Sandwiches</i>	
Crusty bread rounds, small	4 ea.

Tunisian Carrot Salad

Harissa

Mechouia

Potatoes, yellow-fleshed, medium, 2 ea.
boiled, peeled, thinly sliced .

Preserved Lemons, rind only, 1 ea.
thinly sliced

Black and green olives, large, pitted

Salted capers, rinsed under running water,
drained

Flaked canned tuna, preferably canned in olive oil

Extra-virgin olive oil

Method

1. *For the Carrot Salad:* Using the large holes of a grater, grate the carrots into a bowl.
2. In a mortar, pound the garlic to a paste with the caraway and salt. Stir in the lemon juice and harissa, mixing well, then add the olive oil. Beat with a fork or a small wire whisk to amalgamate and immediately pour over the grated carrots. Set aside at room temperature for about 30 minutes to develop the flavors.
3. *For the Harissa:* Stem, seed, and break up the chiles. Toast in a dry sauté pan. Soak in hot water until tender. Drain well, wrap in cheesecloth and press out excess moisture.
4. Grind the chiles in a food processor with the garlic and spices. Add enough olive oil to make a thin layer of oil. Cover tightly and keep refrigerated.
5. *For the Mechouia:* Roast the sweet and hot peppers, using a charcoal grill if available. When the peppers are roasted and peeled, slice them lengthwise (the sweet ones in ¼-inch strips, the chiles in slivers). Transfer to a bowl with their juices.
6. Roast the whole tomatoes on the grill until they are blackened on the outside but still quite firm within. Halve the tomatoes, pull away the skins, and squeeze gently to extract the seeds. Cut into strips and add to the peppers.
7. Roast the unpeeled onions until their skins are thoroughly blackened. Strip away the outside skins and slice the onions in strips. Add to the peppers.
8. If you don't have the option of roasting the tomatoes and onions on a charcoal grill, turn on the oven broiler. Arrange the tomatoes and onions on a roasting sheet and brush lightly with olive oil. Roast under the broiler, turning several times, keeping an eye on the vegetables and removing them as their skins blister and blacken—the tomatoes will be done before the onions. When they're done, prepare the tomatoes and onions as described above.
9. Add the parsley to the vegetables in the bowl and toss to mix well.
10. In a separate bowl, combine the oil and lemon juice with salt and pepper to taste. Beat with a fork, then pour over the vegetables while they're still warm. Toss gently, then taste and adjust seasoning.
11. *For the Sandwiches:* Cut a slice off one edge of a bread round (about a third of the whole bread round) and reach into the larger portion to pull out some of the

crumb and make room for the other ingredients. Dip the edge you pulled out in a little of the carrot salad to moisten it and set it aside.

12. Slather harissa all over the inside of the bread. Stuff in the potatoes, mechouia, lemon, olives, capers, and tuna, a little at a time, ending with the tuna. Sprinkle on enough olive oil to drizzle down inside, then cap the sandwich with the edge piece that was dipped in carrot salad to hold everything else in place. Serve immediately.

Source: *The Essential Mediterranean*, by Nancy Harmon Jenkins (HarperCollins, 2003)

OLIVE AND POTATO SALAD WITH TUNA AND RED PEPPERS

RIN RAN

Yield: 4 as a full lunch, 8 as part of a tapas assortment

Ingredients	Amounts
Tuna, canned oil-packed or oil poached fresh	8 oz.
New potatoes, little	1 lb.
Bell peppers, red, large, seeded, diced	2 ea.
Green olives, pitted, cut in half (such as Spanish arbequino olives stuffed with lemon)	1 cup
Extra-virgin olive oil	6 Tbsp.
Red wine vinegar	2 Tbsp.
Cumin ground	1 tsp.
Sweet paprika (pimenton de la vera dulce)	1 tsp.
Salt and freshly ground black pepper	to taste
Flat leaf parsley, coarsely chopped	4 Tbsp.

Method

1. Cook the potatoes in lightly salted water until they are just done, tender but firm enough to slice, about 20 to 25 minutes.
2. Cool a bit then peel and dice.
3. If using fresh tuna, poach it gently over low heat in olive oil until almost cooked through.
4. Combine diced potatoes, diced peppers and olives in a salad bowl.
5. Add the tuna, broken up into small pieces with your fingers.
6. Combine oil, vinegar, cumin, paprika, black pepper, and perhaps a bit of salt.
7. Pour this over the salad ingredients and toss well.
8. Garnish with parsley.

POTATO AND GREEN OLIVE STEW: *RAGOUT D'OLIVES VERTS*

Yield: 6 portions

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.

POTATO AND GREENS ENCHILADA WITH SALSA VERDA, LIME CRÈME FRAÎCHE AND JICAMA SLAW

Yield: 6 portions

Ingredients	Amounts
Chard, bunch, stems removed, leaves rinsed, torn	1 ea.
Red skin potatoes, steamed, mashed or diced after cooking, cool	1½ lb.
Cheddar, ricotta, or goat cheese	1½ cups
Corn tortillas	12 ea.
Garlic cloves, peeled, mashed	4 ea.
Onions, small, sliced in thin wedges	2 ea.
Olive oil	2 Tbsp.
Salt and black pepper	to taste
<i>Salsa verde</i>	
Tomatillos	3 lb.
Serrano chiles, de-stemmed	2-4 ea.
Garlic cloves, peeled	4 ea.
Onion, thinly sliced	½ ea.
Salt and pepper	to taste
Olive or vegetable oil	2 Tbsp.
Hoya santa, leaf, optional	1 ea.
Epizote sprigs, or dried Mexican oregano	2 ea.
Onion, sliced thinly	1 ea.
Queso anejo, aged Mexican cheese, or feta	½ cup
<i>Lime crème fraîche</i>	
Crème fraîche	1 cup
Lime, zest of, finely grated	1 ea.
Lime juice, freshly squeezed	1½-2 Tbsp.
Salt	a pinch
Black pepper, freshly ground	a pinch
Limes, cut into wedges	1-2 ea.
<i>Jicama slaw</i>	
Jicama, peeled, cut into matchstick-size strips	8 oz.
Red Fresno or jalapeño chile, stemmed, seeded, julienned	1 ea.
Anaheim or pasilla chile, stemmed, seeded, julienned	1 ea.

Scallion, white and light green parts only, sliced	1 ea.
Cilantro leaves and tender stems	½ cup
Lime, juice of	1 ea.
Extra-virgin olive oil	2 Tbsp.
Salt	¼ tsp.
Cayenne pepper	1 or 2 pinches

Method

1. Preheat oven 375°.
2. Steam or boil potatoes until fork tender, smash or dice.
3. Heat 1 tablespoon olive oil over medium heat, sauté onion until tender and slightly caramelized. Add garlic and chard, cook until just wilted. Cool.
4. Combine potatoes, cheese, chard and onion mix, and taste for seasoning. Set aside.
5. For the crème fraîche, combine all the ingredients in a small bowl and mix well. Cover and chill until needed.
6. Combine all the slaw ingredients in a bowl and mix well. Cover and set aside till needed.
7. *To make salsa verde:* Peel papery husks off tomatillos, rinse, and place in sauce pan. Add Serrano chiles, garlic, and just enough water to lightly float the tomatillos. Bring to boil and cook 10 to 15 minutes until soft. Add onions to the tomatillos and water, and blend in a blender until smooth.
8. Heat oil in large sauté pan, heat blended sauce in oil until hot, about 3 to 5 minutes. Season to taste with salt and pepper.
9. Warm one tortilla over a gas flame or on a cast iron skillet if using an electric stovetop, turning often, until soft. Dip the tortilla into the salsa verde, place on a plate. If using *hoya santa*, tear a strip and place on tortilla. Spoon 1/12 of the potato, cheese mix onto the center of the tortilla and roll into cylinder. Place into a casserole dish, seam side down. Repeat with the remaining tortillas and filling.
10. Pour remaining sauce over the tortillas. Sprinkle onion and queso anejo or feta cheese over enchiladas. Bake 20 to 25 minutes in 375°F oven until hot and bubbly.
11. To serve, place 2 enchiladas on each plate, top with a ¼ cup jicama slaw, drizzle with crème Fraiche and garnish with lime wedges.

SYROS POTATO CAPER DIP

Yield: 2 cups

Ingredients	Amounts
Yukon Gold potatoes peeled, boiled	2 ea.
Extra-virgin olive oil	5 Tbsp.
Onion grated	1 ea.
Capers	$\frac{3}{4}$ cup
Red wine vinegar	1-2 Tbsp.
Mayonnaise	2 Tbsp.
Parsley, chopped	for garnish
Salt	to taste
Pepper	to taste

Method

1. Combine boiled potatoes, olive oil, onion, capers, red wine vinegar, parsley, and salt and pepper in food processor. Pulse for 15 seconds or until ingredients are roughly chopped.
2. Add mayonnaise to ingredients in processor and pulse until blended evenly. Do not over process to maintain texture.
3. Serve as an appetizer dip with toasted garlic bread, or as a spread for grilled fish or chicken.