



GREEN POTATO SALAD
MIMI BUCKLEY, FRONT PORCH FARM

I N G R E D I E N T S

4 cups small potatoes, rinsed
1 cup chopped Italian parsley
½ cup minced green onion
2 cups diced celery
1 diced green bell pepper
½ red onion, diced
¼ cup green capers
¼ cup chopped basil
¼ cup chopped dill

F O R T H E D R E S S I N G

¾ cup olive oil
3 tablespoons sherry vinegar
2 tablespoons golden balsamic vinegar
2~3 cloves garlic, finely chopped
juice of 1 lemon
1 teaspoon Maldon sea salt
1 teaspoon coarse ground pepper



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I N S T R U C T I O N S

You will want to have all of the chopped ingredients prepared first. Next, after giving them a good rinse, plunge potatoes into a pot of boiling water. Let them simmer while you make the dressing.

It's easiest to combine all of the dressing ingredients in a mason jar, shake until well-blended, then set aside.

When the potatoes are cooked (easy to pierce with a knife and before their skins start to come off), remove from the water and set aside to cool enough that you can handle them.

Next, halve them and place in a bowl. Pour the mixed vinaigrette over them while they are still warm, and toss gently. Add the rest of the salad ingredients to the bowl, and toss again so everything is well-dressed.

We like to serve this salad at room temperature, but if necessary, it will happily keep in the fridge for several days and still taste delicious. Enjoy!