

Chef from the Hood Recipes



Chef:

Valerie Stevenson

Restaurant:

Home chef & first prize winner of the Good Food Hour Potato Salad Contest

Recipe:

New Potato & Green Bean Salad!

For the dressing:

- 1/4 cup Balsamic vinegar
- 2 tablespoons Dijon mustard
- 2 tablespoons fresh lemon juice
- 1 clove of minced fresh garlic
- a dash of Worcestershire sauce
- 1/2 cup extra virgin olive oil
- salt & pepper to taste

For the salad:

- 1&1/2 pounds small red potatoes
- 3/4 pound green beans, stemmed
- 1 small red onion, coarsely chopped
- 1/4 cup of chopped fresh basil
- salt & pepper to taste

Dressing:

Whisk first five ingredients together in a medium bowl. Gradually whisk in oil. Season to taste with salt & pepper.

Salad:

Steam potatoes until tender, cool and cut into quarters. Cook green beans in salted boiling water until crisp tender. Plunge into ice water to quickly cool. Drain and cut in half. Combine green beans, potatoes, onion and basil in a large bowl. Add dressing. Toss gently to coat. Season with salt & pepper.

May make dressing ahead; let dressing come to room temperature before mixing into potatoes. Serves six.