

05/31/10 - Fingerling Potato Salad for Summer Meals



Have you noticed how many different kinds of potatoes seem to be overflowing the market place currently? When I was younger, there were only Idaho bakermans or new potatoes in red or white. The introduction of Yukon Golds started a revolution. With so many new varieties or should I say the rebirth of many old varieties, potato growers are now experiencing a renaissance. Some names I saw at the Santa Monica Farm market included, Russian fingerlings, purple potatoes, and yellow Swedish. Early Wednesday as I strolled through the Santa Monica Farmer's Market in brusque ocean's edge air, beautiful rose pink colored plump fingerlings caught my eye. I think the grower calls them French rose fingerlings and I purchased a large bag of them.

Many times I roast fingerlings by simply cutting them in half or fourths and painting them with a bit of olive oil, salt and herbs, but today I decided I was in the mood for potato salad to serve as part of a cold, do ahead lunch. The weather is warming up.

The spectacular color and buttery smoothness of these potatoes, the green taste of the herbs, along with a contrasting crunch of celery and fennel make this salad a versatile side dish. It has been husband and kid tested!

Serves 6 to 8



12-15 plump 2-3 inch fingerling potatoes
½ of a fennel bulb with a little bit of the fronds

2 large celery ribs

½ cup minced parsley

½ cup minced



¼ cup chopped mint

1 teaspoon sea salt

½ teaspoon fresh cracked Pepper

½ cup mayonnaise

Wash and dry potatoes. Place them in a deep sauce pan covered with cold water and bring them to a boil. Boil potatoes for about 12 to 15 minutes until tender but not mushy. Insert a knife into a potato to feel for texture. Drain potatoes and set them aside to



In the meantime, prepare all the vegetables and herbs. Dice cooled potatoes into about 1/2 to 3/4 inch size pieces. You can leave the skins on, but if some comes off, just throw skin pieces away. Next, toss all vegetables, herbs, and potatoes together. Season with salt and pepper. Add the mayonnaise and toss potato salad well. Refrigerate until time to serve. Serve this salad cold. If you prefer, use low fat mayonnaise, or make your own.



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