

Green Bean and New Potato Salad

Try this fresh and tangy twist on potato salad at your next summer cookout!

- o 2 ½ pounds baby new potatoes, scrubbed and halved (if using larger new potatoes, cut in quarters)
- o ½ pound whole fresh green beans
- o 5 radishes, cleaned and sliced
- o 1 tablespoon salt
- o 2 tablespoons grainy mustard
- o 4 tablespoons white balsamic vinegar
- o 6 tablespoons extra virgin olive oil
- o salt and pepper, to taste
- o fresh tarragon leaves, to taste

Place potato halves in a pot and cover with cold water. Add 1 tablespoon salt and bring to a boil. Boil 3 minutes then add in the green beans and radish slices and boil another 2 to 3 minutes. Potatoes should be tender and the beans and radishes tender-crisp. Remove from heat and pour into a colander. Rinse with cold water and let drain thoroughly. Place in a large serving bowl.

For the dressing, in a small bowl whisk together the mustard, balsamic, olive oil, salt and pepper until combined

Pour the dressing over the potatoes, beans and radishes, add the fresh tarragon leaves, salt and freshly ground black pepper and gently stir to coat the vegetables, taking care not to break up the potatoes.

Can be served slightly warm, at room temperature, or chilled.

This Passionate Food recipe was featured in TABLE Magazine's summer 2007 issue.