

New Potato Salad



Ingredients

500g new potatoes
Salt and freshly ground black pepper
1 tbsp olive oil
6 rashers streaky bacon, cut into 4cm pieces
1 large onion, halved and very finely sliced
2 tbsp finely chopped chives
2 big handfuls parsley, picked
For the vinaigrette
1 tbsp cider vinegar
1½ tbsp Dijon mustard
Salt and freshly ground black pepper
3 tbsp olive oil

A delicious, flavoursome potato salad to bring in the new season.

Method

1. Put a large pan of water on to boil, add salt, then drop in the spuds and cook for 10-14 minutes, until tender.
2. While the potatoes are cooking, make the vinaigrette. In a small bowl whisk together the vinegar, mustard and a little salt and pepper, then whisk in the oil until you have a nice, thick emulsion.
3. Heat the oil in a large frying pan over a medium-high heat and sauté the bacon until it just starts to crisp. Add the onions, season and lower the heat, then cook until soft and translucent.
4. Drain the potatoes. When cool enough to handle, cut them in half and add to the bacon pan. Stir in the chives and adjust the seasoning. Remove from the heat, stir in the vinaigrette and toss with the parsley leaves. Serve immediately.

Sponsors and supporters of Bute Produce include:

Balsamic Roasted Onions



Ingredients

3 medium unpeeled onions
2 tablespoons olive oil
Salt and fresh ground pepper
Tbsp fresh thyme
Balsamic vinegar (optional)

**Requires no onion peeling and produces a wonderfully sweet, tangy onion.
An excellent accompaniment to meat dishes.**

Method

1. Adjust oven rack to lowest position; heat to 200° C.
2. Cut onions in half; toss with oil and a generous sprinkle of salt and pepper and your thyme. Place, cut-side down, on a lipped cookie sheet.
3. Roast until tender and cut surfaces are golden brown, 25 to 30 minutes. Adjust seasonings; drizzle with balsamic vinegar.

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