

Garlic & Herb Potato Salad

8-10 red potatoes – with the skin

4 tbsp olive oil

seasonal mixed herbs, chopped – parsley, sage, chives, thyme, rosemary, tarragon
salt – to taste

black pepper – to taste

1 tbsp minced garlic

2 tbsp lemon juice

a dash of white wine (optional)

Using a sharp knife, cut the potatoes into halves or quarters (depending on the size). Place in a large pot of cold water and 2 tbsp salt. Bring to a boil, then lower the heat and simmer for 10 minutes, or until the potatoes are just tender but still firm. Drain and return to pot, away from the heat. Cover with a dry towel and let steam for 10 to 15 minutes. Potatoes should still be tender, yet firm.

Meanwhile, in a small bowl, stir together the olive oil and the herbs. Set aside and let the flavors infuse for about 10 minutes.

In another small bowl, whisk the wine, lemon juice, garlic, salt and pepper. Slowly add the olive oil mixture to make the dressing; set aside.

Move the potatoes into a large bowl and splash with dressing. Toss lightly. Add more dressing to your taste. Cover and refrigerate for a few hours, allowing the flavors to blend.

Serve cold, warm, or at room temperature.

Source: Adapted from [Fun & Food Cafe](#)'.