

SEPTEMBER RECIPE

RECOMMENDED PAIRING: 2017 BRANDINI CERRETTA BAROLO DOCG

INGREDIENTS

- 6 medium-sized Yukon Gold or red potatoes
- ½ cup (125 ml) olive oil (more if needed)
- ¾ tablespoon (12.5 ml) smoked paprika
- 1 tablespoon (15 ml) coarse salt
- 6 garlic cloves, peeled and coarsely chopped
- 5 green onions, minced
- ¾ cup (46 gr) fresh Italian parsley, finely chopped
- 3 ounces (85 gr) mild, soft goat cheese

TIME

- Prep Time: 15 minutes
- Roast Time: 30 minutes

SERVING SIZE: 4



ROASTED POTATO SALAD

Every so often, a recipe hits the spot, and I find myself preparing it again and again. So it is with this dish, which I have devoured twice this week. The process, rather than the recipe itself, is what makes it so creamy, crunchy, salty, and utterly satisfying. It is simple to double the quantity, but the potatoes must roast in a single layer. Figure 1 ½ to 2 potatoes per person. Olive oil is the basis for the dressing, so be certain there is excess in the pan when the potatoes are finished roasting—but then again, not too much, or it ends up oily. Serve this alongside grilled white fish, with hamburgers, or as a side with ribs!

1. Preheat oven to 425 F (218 C). Quarter the potatoes lengthwise, then cut in half widthwise, with 8 pieces per potato. Pour olive oil into a cast iron skillet or roasting pan that holds them flat. Do not crowd the potatoes. Sprinkle with paprika and salt, toss, then arrange skin side down.
2. Roast potatoes for 12 minutes. Use tongs and turn them to the cut side. Roast another 10 minutes, then turn again to the other side and sprinkle with the garlic, tucking it into the oil. If potatoes seem dry, drizzle with more oil. Adjust heat so they roast for an additional 7-8 minutes but do not burn.
3. Place green onions and parsley in a serving bowl.
4. Remove potatoes from oven when they are roasted, about 30 minutes total. Allow to cool a bit, then carefully halve each potato using kitchen shears. Do not mash.
5. Add the potatoes and olive oil from the roasting pan to the greens. Crumble goat cheese in small pieces on top. Use a wooden spatula to carefully fold potatoes so the cheese melts and greens are distributed. Best served warm but also good at room temperature.