

Patatosalata: Potato Salad

from *Food From Many Greek Kitchens* by Tessa Kiros

This salad goes very well with all grilled fish dishes. you could also add a couple of hard-boiled eggs here. Use lemon juice instead of the vinegar if you prefer.

1 3/4 lb unpeeled potatoes
4 anchovy fillets, roughly chopped
1/4 c kalamata olives
2 tbsp capers
2-3 trimmed green onion including some green parts, sliced
1/4 c chopped Italian parsley
about 6 tbsp olive oil
about 2 tbsp red wine vinegar
freshly ground black pepper

Boil the potatoes in salted water until tender but not too soft. Drain, and leave to cool for 10 minutes or so before pulling the skins away. Cut up into good chunks and put into a serving bowl. Add the anchovy, olives, capers, onions, parsley, olive oil, and vinegar, and season with pepper. Toss gently, trying not to break up the potatoes. Taste for salt and serve warm or at room temperature. Even nice served cold the next day.