

New-Potato Salad with Hazelnuts
From Victoria magazine, circa 1988

Vinaigrette:

2 tablespoons red wine vinegar
¼ teaspoon Dijon mustard
½ teaspoon salt
Freshly ground pepper to taste
4 tablespoons olive oil
2 tablespoons hazelnut oil

Potato Salad:

2 pounds small new red potatoes (about 12 to 18 potatoes)
1 cup hazelnuts
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh parsley

To make vinaigrette:

1. In small bowl, combine wine vinegar, mustard, salt and pepper. Whisk until blended.
2. Gradually whisk in olive oil and hazelnut oil in a thin stream until blended. Set aside.

To make Potato Salad:

1. Preheat oven to 350° F. Scrub but do not peel potatoes. Steam potatoes until tender, 15 to 25 minutes, depending on size. Set aside until cool enough to handle.
2. While potatoes are cooling, spread hazelnuts on baking sheet. Toast at 350° F for 10 minutes. Rub hot nuts in towel to remove skins.
3. Chop nuts coarsely. Cut potatoes in quarters or eighths. In large bowl, combine potatoes, nuts, chives, and parsley.
4. Whisk vinaigrette and drizzle over salad. Toss gently. Serve warm or at room temperature.

Yield: 6 servings

Variation: Roast hazelnuts first. Then roast cut potatoes in your choice of fat. Peel hazelnuts while potatoes roast. Proceed with the rest of the recipe.