



Warm Spring Potato Salad by Amy Jermain

It's not difficult to get inspired as you stroll through the misty morn of a spring farmers market. Explore any springtime market for these ingredients. Feel free to use your favorite green vegetables. And do not neglect the blossoming variety of heirloom potatoes...from waxy butterballs to creamy banana potatoes.

2 lbs. your favorite potato variety, fingerlings work well
1 bunch of raabe, (broccoli, collard, Brussels sprout...they're all good!)
1/2 lb. of morel mushrooms
2 spring onions or green garlic, sliced thinly
1/2 lb. English peas
1 bunch arugula or watercress
1/3 cup white wine, sherry vinegar or red wine vinegar
1 cup plus 2 Tablespoons extra virgin olive oil
2 Tablespoons Dijon mustard
1 Tablespoon fresh thyme
Salt and pepper

Place a saucepan of salted water on to boil. Prepare a bowl with iced water. Shell peas and blanche in the boiling water. Once just tender, place peas into ice water to cool them quickly. Strain.

To prepare the morels, brush gently to remove particles of dirt. Slice in half if they are large. Set aside.

To prepare the raabe, cut off approx. 2 inches of stem and discard, these can be tough. Rinse. Cut remaining raabe into 1 inch pieces. Set aside.

Rinse the arugula well and spin dry.

Mix vinegar or wine with Dijon, thyme and a little salt and pepper. Set aside.

Now place a sauté pan on to a medium high heat. Once hot, add 1 Tablespoon olive oil and begin sautéing the morels. Once they soften and brown slightly, about 5 minutes, remove from pan and set aside. Do the same thing for the raabe. Sauté until just soft but still has its green color and crisp bite.

Place potatoes in a large pot of cold water. Bring to a boil, then turn down to medium and boil gently until they can be pierced with a knife. Do not overcook. Once done, drain water and let potatoes cool for 5 minutes.

You want to make the potato salad when still warm. The potatoes soak up the vinaigrette better when they are warm. Once you can handle the potatoes, slice in half. Place in a bowl and toss with vinegar or wine mixture. Season with a little salt and pepper. Toss in olive oil, then morels, raabe, peas, spring onions and arugula. Check for seasoning. Let sit for 5 minutes before serving. Slice or grate some fresh parmesan cheese over top if you desire. Enough for four to six.