



S.P.A.FingerlingPotatoRecipe

FingerlingPotatoSalad

Yield: 8 Servings

Prep Time: 20 Minutes

Cook Time: 15 Minutes

CoolTime:45-60Minutes

Ingredients:

4PoundsS.P.A.FingerlingPotatoes 4

Tablespoons Cider Vinegar

3FreshJalapenoChiles,seedsandribsremoved 2

Cups coarsely chopped fresh Cilantro

1-1/2 Shallots, coarsely chopped

1CloveofGarlic,coarselychopped

$\frac{1}{4}$ Cup Olive

OilSaltandPeppertotast

e

Instructions:

Cover potatoes with salted cold water by 1", simmer until just tender (10-15 minutes).(Potatoes will continue to cook after draining; do not overcook or the potatoes will break apart)Drain potatoes and rinse under cold water until slightly cooled.Halvelengthwiseandwhilestillwarmgentlytosswith1Tablespoonvinegar.

Coolpotatoestoroomtemperature,seasonwithsaltandpepper.

Whilepotatoescook,coarselychopjalapeñosandpulseinafoodprocessorwith cilantro, shallots, garlic, oil and remaining vinegar until finely chopped.Toss potatoes with mixture.

Specialty Potato Alliance

Phone:(323) 588-1127 Fax:(323) 588-7723

www.potatoalliance.com