



Basil-ed Potato Salad

INGREDIENTS

8 c potatoes (new or fingerlings are great but you can use any variety)
2 c fresh basil
3-4 Garlic cloves. medium
1 t course Sea Salt
1/4 t whole peppercorns
1/2 c Olive oil

INSTRUCTIONS

1. Cut the potatoes into bite-sized pieces. Boil or roast them.
2. While those are cooking away, prepare the dressing. You can use a mortar and pestle for small batches or a mini blender, processor, which is best for bigger batches.

For the mortar and pestle: Crush the garlic using coarse sea salt to break it down. Add the peppercorns. Add a handful of the fragrant basil leaves and crush them to make a paste. Then pour in the oil and whisk.

For the mini blender: Smash the garlic first then add all the ingredients minus the oil. Use crushed black pepper instead of peppercorns. Pulse until minced. Then add the oil to blend

3. Pour this mixture over the potatoes while they are still warm. The warmth helps the flavor absorb into them.

This sauce can be used on roasted vegetables, grilled meats/chicken/fish, pasta, etc.