

Side Dish

Spanish Potato Salad

Ruth Bakalar

The Complete Potato Cookbook

Tomatoes may be peeled by placing well-chilled tomatoes quickly in boiling water to loosen the skin.

2 pounds (6 medium) potatoes

3 tablespoons olive oil

1/4 cup lemon juice

1 clove garlic, minced

salt and pepper to taste

2 medium tomatoes, peeled and sliced thin

1 green pepper, cut into rings

Cook potatoes in salted boiling water. Cool slightly, peel and cut into slices.

Combine olive oil and lemon juice. Add garlic, salt and pepper to dressing.

Pour dressing over the still-warm potato slices and toss gently. Spread salad on a shallow platter to cool.

Garnish the salad with tomatoes and pepper rings.

Per Serving (excluding unknown items): 654 Calories; 42g Fat (54.7% calories from fat); 9g Protein; 69g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 40mg Sodium. Exchanges: 3 Grain(Starch); 3 1/2 Vegetable; 1/2 Fruit; 8 Fat.