

Side Dish

Warm Potato Salad

Wolfgang Puck

Servings: 4

MARINADE

1 cup white-wine vinegar
1/4 cup peanut oil (canola oil can be substituted)
1 1/2 teaspoons kosher salt
1/2 teaspoon fresh black pepper
3 tablespoons sugar
1 small yellow onion, diced to 1/4-inch
1 tablespoon fresh thyme, chopped

POTATOES

1 pound fingerling potatoes, washed
3 cloves garlic, minced
3 sprigs fresh parsley
2 tablespoons kosher salt

In a bowl, whisk together all marinade ingredients; set aside.

In a large saucepan, combine potatoes, garlic, parsley and salt. Add enough water to just cover potatoes; bring to a boil. Lower heat to simmer; cook about 8 minutes. Strain and cool.

Slice potatoes into 1/4-inch-thick rounds. Add to marinade; let sit 20 minutes.

Transfer to a saute' pan and cook over high for 30 seconds.

Per Serving (excluding unknown items): 67 Calories; trace Fat (5.1% calories from fat); 2g Protein; 15g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 3552mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 1/2 Other Carbohydrates.