

FRENCH POTATO SALAD

6 MEDIUM FINGERLING POTATOES
1 HEAD OF BOSTON OR OAK LEAF LETTUCE
CHILLED WHITE WINE
WHITE WINE VINEGAR
HAZELNUT OIL
GRAINY MUSTARD
MUSTARD SEED
2 GREEN ONIONS
FRESH TARRAGON

WASH AND DRY THE LETTUCE. FOLD IN A TEA TOWEL AND REFRIGERATE.

BRING A LARGE SAUCEPAN OF WATER TO A BOIL. SALT GENEROUSLY.

PEEL THE POTATOES AND CUT INTO 1/4 INCH ROUNDS. BOIL UNTIL EASILY PIERCED BY A SHARP KNIFE. DRAIN AND PLACE IN A BOWL. POUR 1 CUP OF COLD WINE OVER POTATOES AND TOSS GENTLY WITH A RUBBER SCRAPER.

ONCE THE POTATOES HAVE COOLED, DRAIN OFF THE WINE.

COMBINE A LARGE PINCH OF SEA SALT, FRESH GROUND BLACK PEPPER AND 2 TBSPS OF MUSTARD SEED IN THE BOTTOM OF A BOWL.

MIX WITH 3 TBSPS OF WHITE WINE VINEGAR. ADD 1 TBSP OF GRAINY MUSTARD.

WHISK IN 3 TBSPS OF HAZELNUT OIL AND 1/3 CUP OF OLIVE OIL.

TRIM GREEN ONIONS AND CHOP ROUGHLY.

ADD POTATOES AND GREEN ONIONS TO THE BOWL. TOSS GENTLY. ADD 1/2 CUP OF TARRAGON LEAVES.

ARRANGE THE LETTUCES ON A SERVING PLATTER AND MOUND THE POTATO SALAD IN THE CENTER.

SERVES 6