

Fourth of July Signature Recipe

Ingredients

2 lbs.	Yukon gold potatoes, small
1 bunch	Parsley, roughly chopped
1 bunch	Basil, roughly chopped
1 tsp.	Kosher salt
1/3 cup	Extra-virgin olive oil
1/4 tsp.	Granulated sugar
5 tbsp.	Red wine vinegar
1/4 cup	Red onion, medium chopped
2 tbsp.	Smooth Dijon mustard
1 tbsp.	Capers, plus 1 tsp. brine
6	Gherkins, finely chopped, plus 1 tbsp. brine

Baked Potato Salad

Directions

1. Preheat the oven to 350°. Arrange the potatoes in a single layer in a baking dish and put in the center of the oven. Bake until the potatoes are tender and can be pierced with the tip of a knife, about 50 minutes.
2. Meanwhile, combine the parsley and basil in a food processor or blender. Season with salt and white pepper, add 2 tbsp. water and blend. With the motor running, pour olive oil through the top in a slow, steady stream. Add the sugar. Pulse to combine and set aside. (It should be a little rustic and chunky.)
3. In a large bowl, combine the vinegar, onion, mustard, capers and brine, and the gherkins and brine. Add half of the parsley-basil puree and toss.
4. When the potatoes are done, remove from the oven and let cool slightly. Peel half of the potatoes. Cut any big potatoes into quarters and cut the rest in half. Place potatoes in bowl with the dressing; season lightly with salt and pepper and gently toss. Serve at room temperature with the remaining herb puree on the side.