

## **Yellow Finn Potato Salad with Artichokes and Lemon-Tarragon Vinaigrette** (“Fields of Greens” Annie Somerville)

*This is a delightfully unusual potato salad. The potatoes are still warm when tossed with the vinaigrette, so they take in its full rich flavors-lemon, tarragon, extra virgin olive oil, and a little Dijon mustard for added sharpness. To allow the flavors to develop and soften, let the salad sit for an hour or two before serving. It's beautifully served on a bed of peppery watercress. For a delicious variation, include strips of roasted red pepper.*

2 lbs Yellow Finn or new potatoes  
extra virgin olive oil  
Artichokes with Lemon and Mint (recipe above), the mint omitted  
2 shallots or ¼ medium-size red onion, thinly sliced  
Champagne vinegar  
Lemon-Tarragon Vinaigrette  
1 tsp drained capers, rinsed  
12 Gaeta or Nicoise olives

Preheat the oven to 400 degrees. Toss the potatoes with a little olive oil and sprinkle with salt and pepper. Place in a baking dish, cover, and roast until tender, about 35 to 40 minutes.

While the potatoes are roasting, prepare the artichokes and cook them in their marinade as directed. Toss the shallots with a splash of Champagne vinegar to draw out their color. Make the vinaigrette:

½ tsp minced lemon zest  
2 Tbsp fresh lemon juice  
1 tsp Dijon mustard  
1 garlic clove, finely chopped  
½ tsp salt  
a few pinches of pepper  
5 Tbsp extra virgin olive oil  
2 tsp coarsely chopped fresh tarragon

In a small bowl, combine the lemon zest and juice, mustard, garlic, salt, and pepper. Slowly whisk in the olive oil, then add the tarragon.

When the potatoes are cool enough to handle, cut them into halves or quarters and toss with the vinaigrette, shallots, and capers. Add the artichokes and toss everything together. Season with salt and pepper to taste. Garnish with the olives and serve.

*Variation:* In the spring, we often include blanched asparagus tips, even fava beans and wedges of Chioggia or golden beets. Toss the asparagus and peeled favas with the salad just before

serving, or the acidity of the vinaigrette will discolor them.