

FROM THE KITCHENS OF



CANADA DAY POTATO SALAD

This recipe comes to Relish from one of Donna-Marie's favourite cookbooks written by Myra Sable called "Elegant Entertaining". It was the first cookbook Donna-Marie ever worked on and had the chance to work alongside the incredible Myra Sable. You may recognize Myra's name from her world-renowned line of condiments sold under the Sable & Rosenfeld label (now available at Relish). She has been making this non-mayonnaise salad every Canada Day since 1987 when she first tested the recipe and fell in love with the flavours. Don't let the ingredients throw you off – they blend together exceptionally well and pair with young green beans when they first appear in the market, snappy and full of moisture.

Ingredients...

- 12 small to medium red potatoes
- 2 lbs fresh green beans, stems removed, cut in half diagonally
- 10 to 12 radishes, trimmed and quartered
- 1 jar Sarafino Homestyle Baked Olives, or 1 cup pitted black olives
- 12 green onions, finely chopped

Dressing:

- 2/3 cup olive oil
- 1/3 cup sherry or other fortified sweet wine
- 1/4 cup cider vinegar
- 1/2 cup crumbled Gorgonzola, Cambenzola or blue cheese*
- 1/2 tsp Worcestershire sauce
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 2 anchovy fillets with their oil, drained, optional

Method...

1. Place whole potatoes in a large pot and cover with water. Bring to a boil, reduce heat slightly and cook for 15 to 20 minutes or until tender when tested with a knife. Add green beans during last four minutes of cooking, then drain and place in a large bowl of ice cold water and allow vegetable to cool. Drain thoroughly. Cut potatoes into 1-inch cubes, leaving skin on.
2. In a large bowl, combine potatoes, beans, radishes, olives and green onions. Chill about 2 hours.
3. Dressing: In a blender or food processor, combine oil, sherry, vinegar, cheese, Worcestershire sauce, salt, pepper and anchovy fillets. Process

about 1 minute until smooth. Pour over chilled potato mixture; toss gently to coat.

Makes 12 servings