

APPETIZERS

Hot Roast Potato Salad with Fennel and Leeks in a Honey Mustard Dressing

Ingredients:

20 baby potatoes, peeled and halved
3 oz thin green beans
2 leeks, white part only, thinly sliced
1 bulb fennel, thinly sliced

Place potatoes in a pot, cover with water and bring to a boil. Allow to boil until potatoes are fork tender. Lightly coat bottom of roasting tray with olive oil and roast potatoes in a 400 degree preheated oven until golden brown. Remove from oil, drain on paper towels and immediately season with salt and pepper. Set aside.

Blanch green beans for 5 minutes, and set aside.

Mix potatoes, green beans, leeks and fennel together and top with honey mustard dressing.

For the Dressing:

1/3 cup white vinegar
1 teaspoon minced garlic
2 teaspoons crushed, dried rosemary
1 teaspoon salt
1/2 cup olive oil
1/2 cup bought honey mustard salad dressing.

Blend together.

Top salad with chopped parsley.

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This appetizer is brimming with gusto from the licorice taste of fennel to the sweetness of honey and the tanginess of mustard and vinegar.



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