

Andrew's Potato Salad

Ingredients:

- ~ 5 lbs of potatoes (I prefer small potatoes, and I leave them unpeeled)
- ~1/2 lb really good bacon - fried into bacon bits
- bottle of white wine
- ~ 5 cloves garlic, minced (or shallots but use more)
- ~ 2 Tablespoons minced fresh herbs (I like thyme and rosemary)
- ~ 2 cups coarsely diced onion or leeks (or a mixture)
- 2 to 3 cups mixture of coarsely diced vegetables (e.g. snow peas, coloured peppers, radishes, fennel, asparagus (baked), green beans...)
- ~ 1/4 cup olive oil
- Salt and pepper to taste

Method:

- Reduce wine in a small pot to 1/2 (1 ½ c) or 1/3 (1 c)
- Boil trimmed (but whole) potatoes in salted water until soft
- Cook bacon bits
- Coarsely dice onion/leeks and put into bottom of a large bowl
- Coarsely dice other vegetables and set aside
- Mince herbs and garlic
- When wine has been reduced, turn off heat, and add garlic to mellow in hot wine
- After wine has cooled for a few minutes, add minced herbs, salt and pepper
- When potatoes are soft, drain, and coarsely chop while hot, adding to large bowl with onions (hot potato mells onions)
- Gently mix potatoes and onions
- Add wine/herb/garlic mixture to potatoes, and gently mix
- Allow to stand for a couple of minutes, and mix again (potatoes should break down a bit and thicken reduced wine)
- Add vegetables and bacon bits and gently mix
- Add olive oil and gently mix
- Allow to stand for 5 or 10 minutes for flavours to meld - taste and adjust salt and pepper
- Serve warm or at room temperature