

Italian Grinder Potato Salad

Alison Ladman - For The Associated Press
Palm Beach Post

Servings: 10

Start to Finish Time: 45 minutes

2 large sweet potatoes, peeled and cubed
2 large russet potatoes, cubed
1/2 cup olive oil, divided
2 large yellow onions, sliced
2 tablespoons fresh rosemary, chopped
5 ounces salami, chopped
2 cloves garlic, finely minced
1/4 cup white balsamic vinegar
1 tablespoon sugar
1 teaspoon Dijon mustard
1/2 cup picante provolone cheese, chopped
1/2 cup cherry peppers, chopped
salt (to taste)
ground black pepper (to taste)

In a large pot, combine the sweet potatoes and russet potatoes. Add enough water to cover by one inch. Bring to a boil and cook until just tender, about 15 minutes. Drain and spread out on a rimmed baking sheet to cool.

Meanwhile, in a large skillet over medium-high, heat two tablespoons of the olive oil. Add the onions and rosemary, then saute' until browned, about 15 minutes.

Transfer the onions to a large bowl then return the skillet to the heat. Add the chopped salami and saute' until browned at the edges and beginning to crisp, about 5 to 7 minutes. Add to the onion.

In a small bowl, whisk together the remaining six tablespoons of olive oil, garlic, vinegar, sugar and mustard. Once the onions, salami and potatoes have cooled, add the potatoes to the onion mixture.

Add the provolone and cherry peppers then drizzle the dressing over everything and gently stir until well-mixed and evenly coated.

Season with salt and pepper.

Refrigerate for at least 12 hours.

Per Serving (excluding unknown items): 186 Calories; 14g Fat (65.9% calories from fat); 3g Protein; 13g Carbohydrate; 2g Dietary Fiber; 9mg Cholesterol; 217mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.