

Potato Salad with Anchovies

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 4

*1 1/2 pounds small red potatoes, cooked, drained and cut into small cubes
3 tablespoons red wine vinegar
salt (to taste)
pepper (to taste)
2 tablespoons minced parsley
1 teaspoon olive oil
3 tablespoons roasted red pepper, finely chopped
8 or 9 Kalamata olives, pitted and chopped
4 small anchovy fillets, drained and finely chopped
2 cloves garlic, minced
parsley sprigs (for garnish)
whole anchovy fillets (for garnish)*

In a bowl, combine the potatoes, two tablespoons of vinegar, salt and pepper. Let stand.

In a separate bowl, combine one tablespoon of vinegar, parsley, olive oil, red peppers, olives, anchovy fillets and garlic. Stir briskly with a whisk.

Pour the dressing over the potatoes. Toss gently to coat.

Garnish with parsley sprigs and anchovy fillets.

Per Serving (excluding unknown items): 44 Calories; 4g Fat (69.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 267mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.