

# **Potato Salad with Caramelized Onions and Roasted Chile Vinaigrette**

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**Preparation Time: 30 minutes**

**Roast Time: 45 minutes**

**3 pounds Dutch yellow potatoes, halved**

**3 tablespoons extra-virgin olive oil**

**Kosher salt**

**freshly ground pepper**

**1 large sweet onion, thinly sliced**

**2 tablespoons olive oil**

**1 tablespoon butter**

**ROASTED CHILE VINAIGRETTE**

**1/2 cup seasoned rice vinegar**

**2 tablespoons granulated sugar**

**1 1/2 pounds fresh Anaheim chile peppers, roasted, coarsely chopped and divided**

**1 clove garlic, peeled**

**1/3 cup canola oil**

**Kosher salt**

**freshly ground pepper, to taste**

**fresh cilantro**

Preheat the oven to 425 degrees.

In a shallow roasting pan, toss together the potatoes, olive oil, salt and pepper. Roast the potatoes, uncovered, for 25 to 30 minutes, until the potatoes can easily be pierced with a fork. Remove from the oven to cool.

Meanwhile, in a large skillet cook and stir the onion in the remaining two tablespoons of olive oil and butter over medium heat for about 15 minutes, until softened and caramel color.

In a blender, combine the vinegar, sugar, about one cup of the roasted chiles and the garlic. Cover and blend until well combined. With the blender running, slowly add the canola oil in a steady stream until the vinaigrette is thickened. Season to taste with salt and pepper.

In a large bowl, gently toss the roasted potatoes, caramelized onion and remaining chiles. Add one cup of the Roasted Chile Vinaigrette, then toss to coat. Sprinkle with cilantro. Pass the remaining vinaigrette.

**Yield: 10 2/3 cup servings**

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Per Serving (excluding unknown items): 1494 Calories; 151g Fat (88.5% calories from fat); 2g Protein; 43g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 122mg Sodium. Exchanges: 2 Vegetable; 30 Fat; 2 Other Carbohydrates.