

Fingerling Potato Salad with Honey-Thyme Vinaigrette

Approximately 6-8 portions

Ingredients:

Dressing

Shallots (minced) 1 T

Dijon mustard 1 T

Honey 3 T

Fresh thyme (picked and chopped) 3 T

Cider vinegar 1/2 cup

Canola oil 1 cup

Kosher salt to taste

Freshly cracked black pepper to taste

Salad

Fingerling potatoes (sliced in half longwise) 25 each

Haricots verts (cleaned and halved) 1 lb

Red onion (julienned thin) 1 cup

Thick cut bacon (chopped in 1/2" pieces) 2 lbs

Feta cheese 1/2 cup

Kosher salt to taste

Freshly cracked black pepper to taste

Method:

1. Combine all dressing ingredients in a blender or food processor except oil, salt and pepper. Mix on high, then drizzle in oil slowly to emulsify. Season to taste with salt and pepper.
 2. Blanch potatoes and haricots verts separately in salted boiling water until fork tender, but not over done. The potatoes will take 8-10 minutes and the haricots verts only 1-2 minutes. Strain immediately and run under cold water to cool quickly.
 3. Cook the bacon in a sauté pan until crispy and cooked thru. Drain excess grease on a stack of paper towels.
 4. Toss together cooked potatoes, haricots verts, and red onion in a bowl with enough dressing to thoroughly coat. Refrigerate for 1-2 hours to allow dressing and ingredients to proper blend.
 5. Remove the salad from the refrigerator, toss with crispy bacon and adjust seasoning with salt and pepper.
 6. Top with feta cheese and serve.
- Chefs note: You will have more dressing than you need, but that's okay...it will keep for a few weeks in the refrigerator and makes a great dressing for another potato salad or pasta salad, or even a regular green tossed salad.



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