

Three Potato Salad

Serves 6-8



- 2½ lbs small new potatoes, any combination of red, blue, fingerling or yellow.
- 6 tbsp olive oil, divided
- 1 tsp thyme
- 1 tsp rosemary
- 1 tsp paprika
- ½ tsp salt
- ¼ tsp pepper
- 6 cloves garlic, peel on, root end cut off
- 2 medium red onions, sliced into wedges
- 6 slices bacon, cut into pieces
- 2 tsp Dijon mustard
- 2 tbsp white wine or champagne vinegar
- 6 oz baby spinach
- 1/3 cup fresh parsley
- ½ cup feta cheese, crumbled
- 1 tbsp water or chicken stock

Preheat oven to 425°F. Cook the bacon until crisp, drain on paper towels, reserving 1 tbsp of the bacon drippings.

Cut potatoes half, or equal sized pieces, about 1 inch thick. Leave the skin on. In a large bowl, combine 3 tbsp olive oil, salt, pepper, rosemary, thyme and paprika. Add the potatoes and toss to coat. Place the potatoes and the garlic on a large baking sheet and roast for 15 minutes. Scatter the onion wedges among the potatoes and roast for an additional 15-20 minutes until the potatoes are tender and the onions have softened and lightly browned.

Remove the roasted garlic pieces and transfer the potatoes and onions to a large bowl. Drizzle with the reserved bacon drippings and set aside. Pop the roasted garlic out of the skins and mash with a fork. In a small bowl, whisk together the mashed garlic, Dijon, remaining 3 tbsp olive oil, vinegar and water. Add the spinach, feta, bacon, parsley and dressing to the warm potatoes and fold to combine. Serve warm.