

Potato Salad with Olives and Peppers

GOURMET JUNE 2007

YieldMakes 6 servings

Ingredients

3 garlic cloves

3 tablespoons Sherry vinegar

1 teaspoon salt

1/4 teaspoon dried hot red-pepper flakes

5 tablespoons olive oil

3 pound hot cooked small (2-inch) boiling potatoes, quartered

3 roasted and peeled red peppers (4 ounces), chopped

2/3 cup fresh flat-leaf parsley leaves

1/3 cup pitted brine-cured black olives, halved

Preparation

Mince garlic and mash to a paste with a pinch of salt using side of a large heavy knife. Transfer to a large bowl and whisk in vinegar, salt, and red-pepper flakes, then whisk in oil.

Add hot potatoes to vinaigrette and toss to coat. Let stand until potatoes cool to warm, about 30 minutes, then stir in peppers, parsley, and olives. Serve warm or at room temperature.