

## Potato & Romaine Salad with Creamy Dijon Dressing

Carolyn T's  
Main Cookbook

Servings: 6

Author: Bon Appetit, April, 1994



- 3 tablespoons Dijon mustard
- 2 tablespoons water
- 2 tablespoons white wine vinegar
- 1 teaspoon salt
- 1 teaspoon pepper, ground
- 1 1/4 cups olive oil, extra virgin
- 2 tablespoons whipping cream, chilled
- 2 tablespoons fresh basil, chopped fine
- 1 tablespoon fresh parsley, chopped
- 2 pounds potatoes, red-skinned
- 5 tablespoons cider vinegar
- 1/4 cup olive oil, extra virgin
- 2 tablespoons white wine vinegar
- 1 head romaine lettuce, coarsely chopped
- 2 tablespoons capers, drained

Categories: Cold Food, Picnic, Salads

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 643 Calories; 57g Fat (76.8% calories from fat); 6g Protein; 33g Carbohydrate; 5g Dietary Fiber; 7mg Cholesterol; 497mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.*

*Notes: Soaking the cooked potatoes in the vinegar gives the finished salad a tang. Description: You will not use all of the dressing, so the calorie/fat count is high.*

### Preparation Time: 45 minutes

1. Dressing: Blend mustard, water, vinegar, salt, pepper in food processor. With machine running, add oil in slow, steady stream. Add cream; blend mixture until thick and creamy. Mix in herbs and pulse briefly. Can be prepared ahead one day. Cover & refrigerate. Bring to room temperature before using, thinning with water if dressing becomes too thick.
2. Salad: Cook potatoes in large pot of boiling water until tender, about 30 minutes. Drain and cool. Peel potatoes and cut into 1/3 inch thick slices. Transfer potatoes to large bowl. Sprinkle with cider vinegar. Can be made 4 hours ahead. Let stand at room temperature.
3. Whisk oil and vinegar in another large bowl. Add lettuce and toss to coat. Add capers to potatoes. Mix enough dressing into potatoes to coat. Spoon potatoes on top of romaine leaves and serve. You will not need all of the dressing.