
Green Bean, Red Onion & Roast Potato Salad with Rosemary Vinaigrette

3 pounds new potatoes

2/3 cup olive oil

1 garlic clove

1/4 cup red-wine vinegar

1 tablespoon fresh rosemary leaves

1 red onion, halved lengthwise & sliced thin lengthwise

2 pounds green beans, trimmed & cut into 1-inch pieces

24 Kalamata or Nicoise olives, pitted and halved

Halve the potatoes, unpeeled, and cut them into 1-inch wedges.

In a large roasting pan heat 1/3 cup of the oil in the middle of a preheated 425 degree oven for 5 minutes, add the potatoes, tossing them to coat them with the oil, and roast them, stirring them every 10 minutes, for 30 minutes, or until they are tender. Let the potatoes cool in the pan. In a blender purée the garlic, the vinegar, the rosemary leaves, and salt to taste, with the motor running add the remaining 1/3 cup oil in a stream, and blend the dressing until it is emulsified. In a kettle of boiling salted water boil the green beans for 5 minutes, or until they are crisp-tender, and drain them in a colander. Refresh the beans under cold water and pat them dry.

In a very large bowl combine the potatoes, the onion, the green beans, and the olives, add the dressing, and toss the salad gently.

Serve the salad, garnished with the rosemary sprigs, at room temperature.

(Serves 8)