



ward street bistro

food wanderings of a former chef

Lemon-Pepper Potato Salad

Serves 6.

3 lbs. waxy or "boiling" potatoes
olive oil
salt

6 ounces pepper bacon, strips cut into 1/2" crosswise pieces
2 large shallots, finely chopped

Zest from 1 lemon
2 tablespoons fresh lemon juice
3 tablespoons white wine vinegar
2 tablespoons olive oil

1. Preheat the oven to 400 degrees Fahrenheit.
2. Wash the potatoes and spread them out on a sheet pan. They'll still be a bit wet, but that's OK. Roast the potatoes in the preheated oven for 5 minutes. Shake the pan and return them to the oven for another 5 minutes. The potatoes should now be completely dry--and ready to accept a coating of olive oil.
3. Brush the potatoes generously with olive oil and give them a good sprinkling of salt. Return the potatoes to the oven. Roast until they are fork-tender, an additional 10-20 minutes (or more) depending on the size of the potatoes. Set the potatoes aside to cool slightly.
4. Transfer the bacon pieces to a large (unheated) skillet. Place the skillet over medium heat and cook the bacon until it is crispy. Drain on a paper towel.
5. Immediately add the chopped shallots to the skillet and cook the shallots in the rendered bacon fat until they are soft and golden brown. Remove the skillet from the heat and set the shallots aside.
6. Cut the potatoes (they should be slightly cooled) into bite-sized pieces and transfer to a large bowl.
7. Add the cooked shallots, cooked bacon, lemon zest, lemon juice, vinegar, and olive oil. Stir to combine well.
8. Serve warm or at room temperature. The salad is even better the next day and reheats beautifully in a skillet

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