

Potato Arugula Salad (I am bringing this to my mother's Saturday)

Eileen Anderson of Soukara

1 1/2 lbs red potatoes, cubed
3 Tablespoons white vinegar
2 cloves garlic (optional)
1/2 tsp salt
1/4 tsp black pepper
1/4 cup olive oil
1 bunch arugula

Cook potatoes until tender about 15 minutes

Drain and cool

Meanwhile mix vinegar, garlic, salt & pepper, drizzle in olive oil

Whisk until mixture thickens.

Toss potatoes with vinegar and oil mixture and arugula. Serve at room temperature.

Serves 6

Now obviously serving six would never do for picnic food so I

Cooked about 4 lbs of potatoes

Put the olive oil about 1/3 cup, 1 clove finely chopped garlic and 2 tbs cider vinegar and 1 tbs lemon juice in a jar and shook it up.

Bought one bag of arugula mix from Wegmans.

Placed potatoes in large bowl, topped with arugula torn into smaller pieces. Right before serving added dressing and mixed up. It was delicious the next day with the wilted greens. I think precise amounts don't matter but this was a light and delicious salad.

First introduced to PYC at the PYC/GYC Race picnic.