

Fingerling Potato Salad With Bacon-Molasses-Balsamic Vinaigrette from Chef Joseph Bonaparte

4 oz bacon - diced
4 oz onion – diced
3 cloves garlic – chopped
1 Tbsp fresh rosemary – chopped
4 oz balsamic vinegar
3 Tbsp dark molasses
4 oz chicken stock
8 oz oil
Salt and black pepper – to taste

1. Sauté bacon until crisp. Add the onions and sweat.
2. Add garlic and sweat. Don't brown. Add chopped rosemary and cook 1 minute.
3. Deglaze with the balsamic and the stock.
4. Add the molasses.
5. Whisk in the oil to form a temporary emulsion.

When serving, keep the dressing in a warm water bath, or at room temperature. Not on ice.

The amounts of each of the ingredients below are up to you – use more or less of what you like.

For the Salad:

Fingerling Potatoes – Boil in heavily salted water with lots of herbs (rosemary and thyme) until almost tender. Drain and let cool. Cut the potatoes in half lengthwise. Heat a sauté pan with about 1/4 inch of olive or canola oil until very hot. Carefully place the potatoes in the oil cut side down, and cook until very crisp, about 5 to 8 minutes. Stir the potatoes and let the other side crisp a little. Season with salt and pepper. Remove them from the oil and let them cool a little.

Alternatively – roast in the oven in the typical fashion.

Arugula – Cleaned

Tomatoes – Cut in various shapes depending on the type of tomato

Cucumber - diced

Roasted Pepper – julienne or diced -optional

Toss all ingredients gently together. Stir the dressing and add some (as much as you like) to the salad. Season the salad with a little sea salt, and fresh cracked pepper. Very gently toss together. The greens will wilt some because the dressing is slightly warm. Cheese is optional. Use either goat cheese or bleu cheese on top or tossed in.

