

Oven Roasted New Potato and Salmon Salad

For vinaigrette

½ cup balsamic or Roble Viejo or Xeres sherry wine vinegar
1 cup good quality olive oil (*Valdeza Spanish olive oil would be great)
2 teaspoons *Butcher salt or (1 teaspoon of dried rosemary plus ¾ teaspoon salt)
2 teaspoons minced garlic
Pinch of freshly ground pepper

Mix together vinegar, rosemary and garlic, add salt and pepper. Whisk in olive oil until emulsified.

4-6 pieces of salmon 6 ounces each.

Marinate salmon in ¼ cup of vinaigrette dressing up to ½ hour. While salmon is marinating prepare vegetables.

¼ to ½ lb fresh green beans
1 ½ lbs new potatoes
¼ cup olive oil
1 garlic cloves coarsely chopped
2 teaspoons of coarse salt
1 teaspoon sugar
½ cup sliced red onions,
¼ cup kalamata olives pitted and cut in half

Cut potatoes in eighths, add garlic toss with olive oil, and sprinkle with coarse salt, sprinkle with sugar. Bake at 425 for 30 minutes. The potatoes should be tender, brown and a bit caramelized. While potatoes are baking, Blanch green beans in boiling water for about 5 minutes cool down in ice water. Drain well, pat dry. During the last 5 minutes of baking add green beans, onions and olives. Toss add more olive oil if necessary.

Prepare grill. Remove salmon from marinate, season with salt and freshly ground pepper. Grill skin side down first, about 3-4 minutes until the fish releases itself from the grill. Turn and continue cooking for 1 -2 minutes more.

To finish the salad

Romaine lettuce about 1 head
Roma tomato or other fresh tomato wedges
Fresh basil

Cut romaine into bite size pieces. Add potato mixture to lettuce and potato mixture with about ¼ cup of vinaigrette. Spoon onto serving plate. Top with sliced salmon. Drizzle with a bit more vinaigrette. Garnish with roma tomato wedges, and chopped fresh basil.