

SALADE NIÇOISE à Papa

Serves 4

Salad

6 local yellow potatoes, boiled, sliced
1 C. cooked green beans
1 jar, artichoke hearts, drained
garlic dressing (see below)
1 onion, thinly sliced
1-2 cans of tuna, drained, broken into chunks
1 1/2 cups of sliced cherry tomatoes
4 hard cooked farm eggs, sliced
1 C of kalamata black olives
1/4 C of capers
1/4 C chopped parsley
Chopped lettuce

Combine potatoes, beans, artichokes, and onion in garlic dressing. Marinate mixture in fridge for a couple of hours, stirring gently a few times.

To serve, line a large salad bowl with lettuce, drain marinated vegetables, and spoon onto lettuce. Save the dressing for later.

Add tuna to the bowl, and arrange tomatoes, olives, eggs, capers. Sprinkle with parsley. Sprinkle dressing over bowl, and pass any remaining dressing at the table.

Dressing

1 C. olive oil
1/4 C. tarragon vinegar (or white wine vinegar with 1 tsp of tarragon)
1/8 C. lemon juice
1 clove garlic, crushed
1 tsp dry mustard
1/2 tsp sugar (or to taste)
1 tsp salt
ground black pepper