

# JANET MEETS KATHY



## JANET TAGGARES

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Janet Taggares shares a spud moment with dining diva Kathy Casey, as they create recipes to help consume the 50,000 tons of potatoes Janet's farm produces annually.

### Kathy's Greek Potato Salad

*With Feta Vinaigrette*

MAKES 6-8 SERVINGS

- |     |                                                          |     |                                                            |
|-----|----------------------------------------------------------|-----|------------------------------------------------------------|
| 2   | pounds red potatoes, cut in 1-inch pieces (about 6 cups) | 4   | ounces feta cheese, crumbled (about 1 cup crumbled cheese) |
| 2   | tablespoons red wine vinegar                             | 1/2 | cup halved, pitted calamata olives                         |
| 1/4 | cup extra-virgin olive oil                               | 1   | cucumber, peeled, seeded and diced                         |
| 1   | tablespoon Dijon mustard                                 | 1/2 | cup chopped roasted red peppers                            |
| 1   | tablespoon chopped fresh oregano                         | 1   | small green bell pepper, diced                             |
| 2   | tablespoons chopped fresh mint                           | 1/2 | cup tiny-diced red onion                                   |
| 1/2 | teaspoon salt                                            | 1/4 | cup chopped fresh Italian parsley                          |
| 1/4 | teaspoon black pepper                                    |     |                                                            |

Steam potatoes until very tender, about 12 to 14 minutes.

Meanwhile, in a large bowl, make the dressing by whisking together the vinegar, olive oil, mustard, herbs, salt, pepper and feta.

While potatoes are still warm, toss them with the dressing and set aside until cool. Then stir in the remaining ingredients.

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