



THE OLIVE AND THE GRAPE

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DILLY BEAN POTATO SALAD

1 pound fresh green beans
4 pounds red potatoes
1 medium red onion, thinly sliced, separated into rings
1 medium sweet onion, thinly sliced, separated into rings
1 cup chopped celery
8 dill pickles, sliced
2 T. minced fresh dill, or 2 t. dill weed
2 T. minced fresh parsley
4 garlic cloves, minced

Vinaigrette:

3/4 c ***extra virgin olive oil***
1/3 c. ***white wine vinegar***
1 T. ***"Tutti", All Purpose Italian Seasoning***
1 T. sugar (optional)
1 t. ***Kosher salt***
1 t. ***Restaurant Grind Black Pepper***

Place 1 inch of water and beans in a skillet; bring to a boil. Reduce heat. Cover and simmer 8-10 minutes, or until crisp-tender; drain; set aside.

Place potatoes in a large pot and cover with water. Bring to a boil. Reduce heat. Cover and cook 15-20 minutes or until tender; drain and cool. Cut into 1/4 inch slices; place in a large bowl. Add the onions, celery, pickles, dill, parsley, and garlic.

In a jar, with a tight fitting lid, combine all vinaigrette ingredients; shake well. Drizzle over potato mixture. Add beans; gently toss.

Yields 14-16 servings

This salad is a safe choice for picnics, outdoor events, etc, as it contains no ingredients that will quickly spoil in the heat.

Items in ***bold italic*** are available at:

THE OLIVE AND THE GRAPE
Mentor and Cleveland, OH
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