

Potato, Sweet Chile, and Wild Fennel Salad

Simmer 2 lbs of potatoes on medium heat. Reduce heat to low and simmer uncovered until potatoes are fork tender. Roast 2 lbs chiles until skins are blistered. Remove skins and seeds and clean with a towel (not wet). Cut chiles into 1/2" wide strips. For the dressing, combine minced shallot, 1/3 cup red vinegar and salt in a bowl then begin whisking in 2/3 cup of EOO. Cut potatoes in half and toss with the chiles. Add the dressing and top with some fennel fronds.

This recipe comes to Cottingham Farm from Jim Denevan.

