



Everyone's Favorite Roasted Potato Salad

Pairs well with Wild Vines® Raspberry Zinfandel

Serves 4

For the Potatoes

- 1 1/2 lb. Small red new potatoes
- 3T Olive oil
- 1/2 t Salt
- 1T Fresh parsley, chopped
- 1T Fresh cilantro, chopped

For the Dressing

- 1T Dijon mustard
- 3T White wine vinegar
- 1T Fresh lemon juice
- 1/4t Sugar
- 1/4C Olive oil

Preheat the oven to 350 degrees.

For the dressing: Mix the mustard, vinegar, lemon juice, and sugar in a bowl. Mixing continuously, slowly drizzle in the olive oil until the dressing is smooth. Set aside.

For the potatoes: Halve each of the potatoes and put them in a bowl. Drizzle all with the olive oil and sprinkle with the salt. Toss well. Place all of the potatoes in one layer on a baking sheet. Roast in oven until tender (about 35 minutes). After they're cooked, transfer the potatoes to a large bowl, let cool, and toss with the dressing. Serve at room temperature.