

# GREEN BEAN & POTATO SALAD

bon Appetit

comments

This is a wonderful side dish for a ham, or even for taking on a picnic.

notes

The dressing and green beans may be done a day ahead of time.  
Salad can be made 4 hours ahead.  
Serves 6

## Ingredients

prepare in advance

### Measure

1/4 C balsamic vinegar (buy a good one)  
2 T Dijon mustard  
2 T fresh lemon juice  
1/2 C extra-virgin olive oil

### Mince

1 medium garlic clove

### Wash and trim stems from

3/4 lb. haricot verts or the thinnest green beans you can find, or split regular beans lengthwise in half

### Wash

1-1/2 lbs. small red-skinned potatoes

### Coarsely chop

1 small red onion  
1/4 C fresh basil

### Have available

Worcestershire sauce  
salt and pepper

complete recipe

Steam the potatoes until tender; cool; cut into quarters.

### Prepare Beans:

Cook green beans in boiling, salted water about 5 minutes.  
Drain; cool in ice water; drain; cut in half.

### Make dressing:

Gradually whisk together in a medium bowl, the vinegar, mustard, lemon juice, and garlic.

Add dash of Worcestershire and season to taste with salt and pepper.  
Gradually whisk in the olive oil.

### The Salad:

Combine green beans and potatoes, with the onion and basil.

Add dressing; toss to coat.  
Season with salt and pepper.

Cover and let stand at room temperature.