

## French Style Potato Salad

2 pounds Red Potatoes, cooked until just soft and sliced 1/4 inch thick  
3 1/2 ounces Oil  
3 1/2 ounces White Wine Vinegar  
2 tablespoons Shallots, minced  
1 tablespoon Parsley, chopped  
1 teaspoon Tarragon  
Salt and pepper to taste

### Directions:

Whisk together the oil, vinegar, shallots, parsley, and tarragon. Pour over the cooked, sliced potatoes. Season. Allow to rest at least 15 minutes. Serve warm or chilled.

Serves 4