



French Man's Warm Potato Salad

Preparation Time: 5 mins

Cooking Time: 15-20 mins

Serves: 6

Difficulty: Easy

INGREDIENTS

1 bag baby potatoes (2 lbs), halved
3-4 tablespoons egg mayonnaise
2 shallots sliced
1 tablespoon butter
Parsley chopped
Sea salt and fresh ground pepper

Note:

Baby potatoes come in lots of variations. See my potato variations tips and tricks. For this recipe, I like the gold potatoes here in the U.S. Mixed color varieties add a splash of color.

DIRECTIONS

1. In a pot filled with water and lightly salted, boil the potatoes until cooked through. Drain water and set aside to cool.
2. In a separate frypan, on medium-high heat, melt the butter and add the shallots. Sauté until almost crispy.
3. Mix potatoes, shallots, parsley, and mayo together. Season with sea salt and freshly ground pepper.

Variations:

- Add garlic – sauté towards end with shallots
- Add fresh tarragon or rosemary