



Mediterranean Potato Salad

This is a wonderful, easy salad. The main ingredients are Olive Oil, Garlic and Potato so use a really fine Extra Virgin Olive Oil

Preparation:

Boil potatoes with skin on in water with a bit of olive oil and salt. Remove from heat, drain and peel the potatoes. Figure one potato per person. Cut into chunks and place in a bowl.

Mince garlic cloves depending on the number of potatoes, or about 3 potatoes to one clove. Use a bit of seasoned sea salt, either Sandy Oaks Mediterranean Sea Salt or Sandy Oaks Olive Sea Salt to taste. Mix thoroughly.

Add enough Sandy Oaks Extra Virgin Olive Oil so that the salad holds together. The potatoes will soak up a lot of oil, so you will need to use a lot of oil. Taste and adjust seasoning.

You can garnish with parsley and if you are a real olive lover you can add chopped olives to the salad.

You will be amazed by the flavor of this salad.

