

Recipes for August

Boiled Potato Salad

Potato Salad is such a summer staple—great to have around for a quick lunch or barbeque side. This one is served warm and is lighter than the traditional creamy, mayonaissy one.

1 red onion, thinly sliced
1 tsp salt
1 - 1.5 kg waxy potatoes
3 Tbsp capers
chopped parsley
1 1\2 lemons, juiced
 $\frac{1}{2}$ cup good quality black olives
 $\frac{1}{2}$ cup of good extra virgin olive oil
sea salt and pepper

Put sliced onions in a bowl of cold water with the salt and let sit for 30 minutes (don't skip this step; it softens the onions in texture and flavour.) Drain onions when finished and pat dry. Clean and boil potatoes until cooked but not falling apart. Let potatoes cool until they can be handled but are still warm, cut potatoes into chunks and mix w/onions and the rest of the ingredients. Season well with salt and pepper.

Beets with Green Sauce

I stole this from Valentine Warner's cookbook 'What to Eat Now'. I haven't tried it myself yet, but am going to imminently. The green sauce just looks so good, I can't imagine it's not absolutely delicious!

bunch of beets (3 - 5 depending on size), boiled or roasted in the oven (if roasting, dress in olive oil and wrap in tin foil)

When cooked cut into chunks, drizzle a bit of olive oil over them if boiled, and season with salt and pepper.

Green Sauce

handful of mixed mint and parsley leaves
2 Tbsp capers (baby ones if you can)
1 small shallot
1 good size garlic clove
6 tinned anchovies in oil (drain oil)
 $\frac{1}{2}$ tsp Dijon or wholegrain mustard
4 Tblsps olive oil
juice of $\frac{1}{2}$ a lemon, to taste so don't add all at once

Whiz everything but the capers in the food processor (don't over whiz, the sauce should have some texture) or chop the ingredients finely and mix together if you don't have one. Add capers last and mix gently. Dollop sauce onto beets as you serve.

Marinated Cucumber and Dill Salad

2 cucumbers, peeled and thinly sliced
1 Tbsp of coarse sea salt
2 Tbsp of caster sugar
2 Tblsps of boiling water
4 Tbls of white wine or rice wine vinegar
Juice of $\frac{1}{2}$ lemon (optional)
fresh ground black pepper

Slice cucumber and toss with salt; put in colander with a plate over it and something to weight it down; then let it sit for 1 hr over a bowl so the cucumber loses its excess water. When finished wrap the cucumber in a clean tea towel and further absorb water; put cucumber in a bowl, shaking salt off gently (you don't need to get all of it off). Put in fridge to chill at least 1 hr.

To make the marinade, dissolve the sugar into the boiling water, then add vinegar, dill and lots of black pepper. Put in fridge to cool completely. When everything is properly chilled mix cucumbers with marinade. Add the lemon juice to taste if using rice wine vinegar.