

# POTATO, GREEN BEAN & COCKTAIL TOMATO SALAD

## With CHARRED ONION DRESSING

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### Ingredients

1-pound Red Potato  
1-pound Green Beans,  
about a large handful  
1-pint Cocktail  
Tomatoes, about 15  
  
Dressing:  
1 large or 2 small Candy  
Onion, about 1 cup  
final product  
1 Tablespoon Sherry  
Vinegar  
1/3 Cup Grapeseed oil  
1/2 teaspoon dried  
Thyme, or 1 teaspoon  
fresh  
1 teaspoon Salt

### Directions

Wash & scrub Potato and cut into roughly equal 1 inch cubes. Add Potato and *hot* water to a saucepan, salt well, and bring to a low boil. Reduce heat and simmer for about 8 minutes- use a fork to test doneness; Potato should be tender and just yield to fork. Drain and run cold water gently over to stop the cooking.

When cool, pour into a colander and allow to dry. Meanwhile, trim Green Beans into inch-long pieces and steam in a bowl with 1/3 Cup Water, salt & sugar in the microwave for 3 minutes. Allow to cool to room temperature. Slice Tomatoes in half.

For Dressing: Peel and slice Onions up to 1 inch thick. Place on a hot cast iron skillet with a little oil and cook until dark brown and curling at the edges; turn over and char the other side- about 4 minutes per side. When cool, roughly chop for 1 Cup total.

Combine Charred Onion, Vinegar, Thyme and Salt in a blender and puree. When smooth, add in Oil in a slow drizzle until emulsified. Taste for seasoning and add more Salt or a little Sugar if needed.

Combine all ingredients and serve straight away.  
Fabulous with grilled fish!