

KICKY FINGERS

Ingredients:

- 2 lbs. fingerling potatoes
- ¼ c. extra virgin olive oil
- Kosher salt and freshly ground black pepper
- ¼ c. red wine vinegar
- ¼ c. extra virgin olive oil
- 1 T. whole grain mustard
- 1 jalapeno pepper, thinly sliced
(seeds removed if you wish)
- ¼ c. minced curly parsley



Directions:

- 1) Preheat oven to 450 degrees.
- 2) Toss the potatoes with ¼ c. olive oil, salt, and pepper. Roast in the oven for 20 minutes, toss, and roast for an additional 15 minutes, until tender. Cool for about 10 minutes, then smash the potatoes lightly, to burst their skins.
- 3) In a salad dressing shaker, combine the vinegar, ¼ c. olive oil, mustard, and additional salt and pepper.
- 4) Toss the potatoes with the dressing, jalapeno, and parsley.