

RECIPE OF THE MONTH



DelFosse Nicoise Salad

(Serves 6)

Viognier Vinaigrette

1/3 cup Delfosse wine vinegar

3/4 cup extra-virgin olive oil

2 tsp finely chopped fresh garlic

1 tsp Dijon mustard

Salt & freshly ground black pepper

Salad

2 grilled or otherwise cooked tuna steaks* (8 oz each) or 2-3 cans of tuna

6 hard boiled eggs, peeled and quartered lengthwise

1 1/4 lb fingerling potatoes

Salt & freshly ground black pepper

2 medium heads romaine, torn into bite-sized pieces

3 small ripe tomatoes, cored and cut into wedges

1 small red onion, thinly sliced

1/2 lb green beans, trimmed

1/4 cup Niçoise olives

Method

**Marinate tuna steaks in a little olive oil for an hour. Heat large skillet on medium high heat, or place on a hot grill. Cook steaks 2 to 3 minutes on each side until cooked through.*

1. In a jar, place the oil, vinegar, garlic, and mustard. Cover with lid and shake until well blended. Add salt and pepper to taste.

- 2.** Place onion slices in small bowl and sprinkle with 3 Tbsp of the Vinaigrette. (Onions soaking in the Vinaigrette will help take some of the bite out.)
 - 3.** Place potatoes in large pot and cover with 2 inches of water. Add 1 Tbsp of salt. Heat on high to bring to a boil. Lower heat to maintain a simmer. Cook for 10 to 12 minutes or until the potatoes are fork tender. Drain. While potatoes are still warm, cut into halves or quarters, depending on size of the potatoes. Place in a bowl and dress with about 1/4 cup of the Vinaigrette.
 - 4.** While potatoes are cooking, fill a medium sized pot halfway with water, and add 2 tsp of salt. Bring to boil on high heat. Add green beans to the boiling water. Cook until tender but still firm to the bite, about 3-5 minutes. Drain and either rinse with cold water to stop the cooking, or shock for half a minute in ice water.
 - 5.** Arrange bed of lettuce on serving platter. Cut tuna into 1/2-inch thick slices. Mound tuna in center of the bed of lettuce. Sprinkle the tomatoes and onions around the tuna. Arrange the potatoes and green beans in mounds at edge of the lettuce.
 - 6.** Arrange hard boiled eggs and olives in mounds on the lettuce bed. Drizzle everything with the remaining Vinaigrette.
- Serve immediately. Should be served slightly warm or at room temperature.