

Spirit of the Heartland Recipes

“Wapahasa Prairie Community Garden” Tarragon Potato Salad: By Lea Karlssen

Serves 4

4 cups heriloom potatos, multiple colors scrubbed and peeled only as necessary	2-4 cloves garlic, minced
1 cup broccoli	2 tbsp. fresh tarragon, finely chopped
1 cup carrots	1 tsp chives, dill, basil, chopped
1 cup beans	1 tsp salt
	freshly ground pepper
	1/3 Cup Extra Virgin Olive Oil

Place the potatoes in a vegetable steamer for 15 mins over medium heat. Add broccoli, carrots and beans. Continue to steam for 20 mins.

In a large bowl, combine garlic, tarragon, chives, dill basil, salt, pepper and olive oil.

When the vegetables are tender and still hot, place them in a bowl and add dressing. Let cool for at least 1/2 hour at room temperature or in refrigerator.