



Sicilian Style Potato Salad

- 1 ripe tomato, coarsely diced
- 2 tablespoons capers
- 1 red onion, sliced
- 1/4 cup pitted Kalamata olives
- 1/4 cup fresh parsley, Chopped
- 2 hard boiled eggs
- 1/2 cup extra virgin olive oil
- 1/4 cup seasoned rice vinegar
- pinch of oregano
- pinch granulated garlic
- salt and pepper to taste
- 1 pound new red skin potatoes
- 6 small Persian cucumbers, coarsely sliced



Boil potatoes until tender, about 20-30 minutes. They are done when you can poke them with a small knife and they drop right off. Rinse with cold water to cool. Dice the cooled potatoes in chunks. Place into large bowl. Add cucumbers, tomatoes, red onion, capers, parsley and olives. Toss well.

Make dressing with olive oil, vinegar and remaining spices. Whisk together and set aside. Slice hard-boiled eggs into slices or wedges and place on top. Cover with dressing and enjoy! Best when served at room temperature.