



Carrboro & Southern Village

FARMERS' MARKET

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Recipe of the Week

July 29, 2006

Southwestern Potato Salad with Bacon, Grilled Onions and Fire-Roasted Chiles

from Sheri Castle of Creative Cooking with Sheri Castle

Ingredients

5 pounds new potatoes*, scrubbed and cut into bite-sized pieces
8 Poblano chiles*
3 Jalapeños*
1 pound medium red onions*, peeled and sliced 1/2 inch thick
1/3 cup plus 1 tablespoon extra-virgin olive oil, divided
2 tablespoons fresh oregano or marjoram leaves* or 2 teaspoons dried
1 tablespoon coriander seeds
1/4 teaspoon cumin seeds
6 thick slices of bacon*
2 tablespoons red wine vinegar
1 cup chopped fresh cilantro (optional for those of you who hate the stuff)
Kosher salt and freshly ground pepper, to taste

Procedure

1. Cook the potatoes in a large pot of boiling, salted water just until tender, but not falling apart, about 15 minutes. Drain well and return to the pan to let any remaining water evaporate away. Transfer to a large bowl.
2. Grill or broil the poblanos and jalapeños, turning with tongs as needed, until they are charred all over. Transfer to a medium bowl, cover with plastic wrap and let stand for at least 10 minutes. When cool enough to handle, rub off and discard the skin. (Do not rinse! It's fine if a few charred bits remain.) Remove and discard the cores, stems and seeds. Dice the poblanos and jalapeños and add them to the potatoes.
3. Brush both sides of the onion slices with 1 tablespoon of the oil. Grill or broil them until tender and lightly caramelized on both sides, about 10 minutes. Don't worry if the rings begin to separate. Add to the potato mixture.
4. Cook the bacon until crisp in a large skillet over medium heat. Drain and crumble. Add to the potato mixture.

*found at Market

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5. In a small bowl, whisk together the remaining 1/3 cup of olive oil with the vinegar, cilantro, oregano, coriander and cumin. Pour over the potato mixture and toss gently to coat.
6. Season to taste with salt and pepper. Serve at once, or let stand at room temperature for up to four hours. After four hours, cover and refrigerate. For best flavor, return to room temperature before serving.

**Winners of the
2006 Tomato Tasting
are....**

**Cherokee Purple, for the Slicing tomatoes
&
Sun Gold, for the Cherry-style tomatoes**

Thanks to the almost 300 of you who voted for your favorite
tasting tomatoes.

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