**Parmesan and Thyme Crackers**

**Ingredients**

* 1/4 pound (1 stick) [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html)
* 3 ounces grated Parmesan
* 1 1/4 cups [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)
* 1/4 teaspoon kosher salt
* 1 teaspoon chopped fresh thyme leaves
* 1/2 teaspoon freshly ground black pepper

**Directions**

Place the butter in the bowl of an electric mixer fitted with a paddle attachment and mix until creamy. Add the Parmesan, flour, salt, thyme and pepper and combine.

Dump the dough on a lightly floured board and roll into a 13-inch long log. Wrap the log in [plastic wrap](http://www.foodterms.com/encyclopedia/plastic-wrap/index.html) and place in the freezer for 30 minutes to harden.

Meanwhile, preheat the oven to 350 degrees F.

Cut the log crosswise into 1/4 to 1/2-inch thick slices. Place the slices on a [sheet pan](http://www.foodterms.com/encyclopedia/jelly-roll-pan/index.html) and bake for 22 minutes.

**Roasted Tomato Caprese Salad**

**Ingredients**

* 12 [plum tomatoes](http://www.foodterms.com/encyclopedia/plum-tomato/index.html), halved lengthwise, seeds (not cores) removed
* 1/4 cup good olive oil, plus more for drizzling
* 1 1/2 tablespoons balsamic vinegar
* 2 large [garlic cloves](http://www.foodterms.com/encyclopedia/garlic/index.html), minced
* 2 teaspoons sugar
* Kosher salt and freshly ground black pepper
* 16 ounces fresh salted mozzarella
* 12 fresh basil leaves, julienned

**Directions**

Preheat the oven to 275 degrees F.

Arrange the tomatoes on a [sheet pan](http://www.foodterms.com/encyclopedia/jelly-roll-pan/index.html), cut sides up, in a single layer. Drizzle with 1/4 cup of olive oil and the [balsamic vinegar](http://www.foodterms.com/encyclopedia/balsamic-vinegar/index.html). Sprinkle with the garlic, sugar, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper. Roast for 2 hours until the tomatoes are concentrated and begin to [caramelize](http://www.foodterms.com/encyclopedia/caramelize/index.html). Allow the tomatoes to cool to room temperature.

Cut the mozzarella into slices slightly less than 1/2-inch thick. If the slices of mozzarella are larger than the tomatoes, cut the mozzarella slices in half. Layer the tomatoes alternately with the [mozzarella](http://www.foodterms.com/encyclopedia/mozzarella/index.html) on a platter and scatter the basil on top. Sprinkle lightly with salt and pepper and drizzle lightly with [olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html). Serve at room temperature.

**French Apple Tart**

**Ingredients**

For the pastry:

* 2 cups all-purpose flour
* 1/2 teaspoon kosher salt
* 1 tablespoon sugar
* 12 tablespoons (11/2 sticks) cold unsalted butter, diced
* 1/2 cup ice water

For the apples:

* 4 Granny Smith apples
* 1/2 cup sugar
* 4 tablespoons (1/2 stick) cold unsalted butter, small diced
* 1/2 cup apricot jelly or warm sieved apricot jam
* 2 tablespoons Calvados, rum, or water

**Directions**

For the pastry, place the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade. Pulse for a few seconds to combine. Add the butter and pulse 10 to 12 times, until the butter is in small bits the size of peas. With the motor running, pour the ice water down the feed tube and pulse just until the dough starts to come together. Dump onto a floured board and knead quickly into a ball. Wrap in plastic and refrigerate for at least 1 hour.

Preheat the oven to 400 degrees F. Line a sheet pan with parchment paper.

Roll the dough slightly larger than 10 by 14-inches. Using a ruler and a small knife, trim the edges. Place the dough on the prepared sheet pan and refrigerate while you prepare the apples.

Peel the apples and cut them in half through the stem. Remove the stems and cores with a sharp knife and a melon baler. Slice the apples crosswise in 1/4-inch thick slices. Place overlapping slices of apples diagonally down the middle of the tart and continue making diagonal rows on both sides of the first row until the pastry is covered with apple slices. (I tend not to use the apple ends in order to make the arrangement beautiful.) Sprinkle with the full 1/2 cup of sugar and dot with the butter.

Bake for 45 minutes to 1 hour, until the pastry is browned and the edges of the apples start to brown. Rotate the pan once during cooking. If the pastry puffs up in one area, cut a little slit with a knife to let the air out. Don't worry! The apple juices will burn in the pan but the tart will be fine! When the tart's done, heat the apricot jelly together with the Calvados and brush the apples and the pastry completely with the jelly mixture. Loosen the tart with a metal spatula so it doesn't stick to the paper. Allow to cool and serve warm or at room temperature.

**Pan-Fried Onion Dip**

2 large yellow onions   
4 tablespoons unsalted butter   
1/4 cup vegetable oil   
1/4 teaspoon ground cayenne pepper   
1 teaspoon kosher salt   
1/2 teaspoon freshly ground black pepper   
4 ounces cream cheese, at room temperature   
1/2 cup sour cream   
1/2 cup good mayonnaise

Cut the onions in half and then slice them into 1/8-inch thick half-rounds. (You will have about 3 cups of onions.) Heat the butter and oil in a large saute pan over medium heat. Add the onions, cayenne, salt, and pepper and saute for 10 minutes. Reduce the heat to medium-low and cook, stirring occasionally, for 20 more minutes until the onions are browned and caramelized. Allow the onions to cool.   
  
Place the cream cheese, sour cream and mayonnaise in the bowl of an electric mixer fitted with the paddle attachment and beat until smooth. Add the onions and mix well. Taste for seasonings. Serve at room temperature.

**Baked Blintzes with Fresh Blueberry Sauce**

**Ingredients**

For the batter:

* 1 1/4 cups milk
* 2 tablespoons [sour cream](http://www.foodterms.com/encyclopedia/sour-cream/index.html)
* 4 tablespoons (1/2 stick) [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html), melted
* 1 teaspoon pure [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* 4 extra-large eggs
* 1 1/3 cups [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)
* 2 tablespoons sugar
* 1 tablespoon baking powder

For the filling:

* 3 cups (24 ounces) [ricotta cheese](http://www.foodterms.com/encyclopedia/ricotta/index.html)
* 8 ounces [mascarpone cheese](http://www.foodterms.com/encyclopedia/mascarpone/index.html)
* 2 extra-large eggs
* 1/3 cup sugar
* 1 tablespoon grated lemon zest (2 lemons)
* 2 tablespoons freshly squeezed [lemon juice](http://www.foodterms.com/encyclopedia/lemon/index.html)
* 1/2 teaspoon pure vanilla extract
* 1 teaspoon kosher salt
* Fresh Blueberry Sauce (recipe follows)

**Directions**

Preheat the oven to 350 degrees. Butter a 9 by 13-inch cake pan or [baking dish](http://www.foodterms.com/encyclopedia/cookware-and-bakeware-materials/index.html).

For the batter, place all the ingredients in the bowl of a [food processor](http://www.foodterms.com/encyclopedia/food-processor/index.html) fitted with the steel blade and blend until smooth. (You can also use a blender.) Pour half the batter (about 1 3/4 cups) into the prepared dish and bake for 10 minutes, until set.

Meanwhile, for the filling, whisk together the ricotta, mascarpone, eggs, and sugar in a large bowl. Add the lemon zest, lemon juice, vanilla, and salt and mix until thoroughly combined. Spread the cheese filling over the baked pancake. Carefully spoon the remaining pancake batter to cover the cheese.

Return the pan to the oven and continue baking for 35 to 40 minutes, until the top is lightly golden and the filling is almost set. Remove from the oven and allow to stand 45 minutes. Cut the blintzes in squares and serve warm with the fresh blueberry sauce.

**Fresh Blueberry Sauce:**

* 3/4 cup freshly squeezed orange juice (3 oranges)
* 2/3 cup sugar
* 1 tablespoon cornstarch
* 4 half-pints fresh [blueberries](http://www.foodterms.com/encyclopedia/blueberry/index.html)
* 1 teaspoon grated lemon zest
* 1 tablespoon freshly squeezed lemon juice

Combine the [orange juice](http://www.foodterms.com/encyclopedia/orange/index.html), sugar, and cornstarch in a medium saucepan and bring to a boil, stirring occasionally. When the mixture is translucent and thickened, stir in the blueberries and simmer for 4 to 5 minutes, just until a few berries have burst but most are still whole. Stir in the [lemon zest](http://www.foodterms.com/encyclopedia/zest/index.html) and lemon juice and cool. Yield: Makes 2 cups.

**Butternut Squash and Apple Soup**

**Ingredients**

* 2 tablespoons [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html)
* 2 tablespoons good [olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html)
* 4 cups chopped yellow [onions](http://www.foodterms.com/encyclopedia/onion/index.html) (3 large)
* 2 tablespoons mild curry powder
* 5 pounds [butternut squash](http://www.foodterms.com/encyclopedia/butternut-squash/index.html) (2 large)
* 1 1/2 pounds sweet apples, such as McIntosh (4 [apples](http://www.foodterms.com/encyclopedia/apple/index.html))
* 2 teaspoons kosher salt
* 1/2 teaspoon freshly ground black pepper
* 2 cups water
* 2 cups good apple cider or juice

**Directions**

Warm the butter, olive oil, onions, and [curry powder](http://www.foodterms.com/encyclopedia/curry-powder/index.html) in a large stockpot uncovered over low heat for 15 to 20 minutes, until the onions are tender. Stir occasionally, scraping the bottom of the pot.

Peel the squash, cut in half, and remove the seeds. Cut the squash into chunks. Peel, quarter, and core the apples. Cut into chunks.

Add the squash, apples, salt, pepper, and 2 cups of water to the pot. Bring to a boil, cover, and cook over low heat for 30 to 40 minutes, until the squash and apples are very soft. Process the soup through a [food mill](http://www.foodterms.com/encyclopedia/food-mill/index.html) fitted with a large blade, or puree it coarsely in the bowl of a [food processor](http://www.foodterms.com/encyclopedia/food-processor/index.html) fitted with a steel blade.

Pour the soup back into the pot. Add the [apple cider](http://www.foodterms.com/encyclopedia/apple-cider/index.html) or juice and enough water to make the soup the consistency you like; it should be slightly sweet and quite thick. Check the salt and pepper and serve hot.

**Coconut Cupcakes**

**Ingredients**

* 3/4 pound (3 sticks) unsalted butter, room temperature
* 2 cups [sugar](http://www.foodterms.com/encyclopedia/sugar/index.html)
* 5 extra-large eggs at room temperature
* 1 1/2 teaspoons pure [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* 1 1/2 teaspoons pure [almond extract](http://www.foodterms.com/encyclopedia/almond-extract/index.html)
* 3 cups flour
* 1 teaspoon baking powder
* 1/2 teaspoon [baking soda](http://www.foodterms.com/encyclopedia/baking-soda/index.html)
* 1/2 teaspoon kosher salt
* 1 cup buttermilk
* 14 ounces sweetened, shredded coconut

For the [frosting](http://www.foodterms.com/encyclopedia/frosting/index.html):

* 1 pound [cream cheese](http://www.foodterms.com/encyclopedia/cream-cheese/index.html) at room temperature
* 3/4 pound (3 sticks) [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html), room temperature
* 1 teaspoon pure vanilla extract
* 1/2 teaspoon pure almond extract
* 1 1/2 pounds confectioners' sugar, sifted

**Directions**

Preheat the oven to 325 degrees F.

In the bowl of an electric [mixer](http://www.foodterms.com/encyclopedia/mixer/index.html) fitted with the paddle attachment, cream the butter and sugar on high speed until light and fluffy, about 5 minutes. With the mixer on low speed, add the eggs, 1 at a time, scraping down the bowl after each addition. Add the vanilla and almond [extracts](http://www.foodterms.com/encyclopedia/extracts/index.html) and mix well.

In a separate bowl, [sift](http://www.foodterms.com/encyclopedia/sift/index.html) together the flour, baking powder, baking soda, and salt. In 3 parts, alternately add the dry ingredients and the [buttermilk](http://www.foodterms.com/encyclopedia/buttermilk/index.html) to the [batter](http://www.foodterms.com/encyclopedia/batter/index.html), beginning and ending with the dry. Mix until just combined. Fold in 7 ounces of coconut.

Line a [muffin pan](http://www.foodterms.com/encyclopedia/muffin-pan/index.html) with paper liners. Fill each liner to the top with batter. Bake for 25 to 35 minutes, until the tops are brown and a toothpick comes out clean. Allow to cool in the pan for 15 minutes. Remove to a baking rack and cool completely.

Meanwhile, make the frosting. In the bowl of an electric mixer fitted with the paddle attachment, on low speed, cream together the cream cheese, butter, and vanilla and almond extracts. Add the confectioners' sugar and mix until smooth.

Frost the cupcakes and sprinkle with the remaining [coconut](http://www.foodterms.com/encyclopedia/coconut/index.html).

**Mixed Berry Pavlova**

**Ingredients**

* 4 extra-large egg whites, at room temperature
* Pinch kosher salt
* 1 cup [sugar](http://www.foodterms.com/encyclopedia/sugar/index.html)
* 2 teaspoons cornstarch
* 1 teaspoon [white wine vinegar](http://www.foodterms.com/encyclopedia/vinegar/index.html)
* 1/2 teaspoon pure [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* Sweetened [Whipped Cream](http://www.foodterms.com/encyclopedia/cream/index.html), recipe follows
* 1/2 pint fresh strawberries, hulled and sliced
* 1/2 pint fresh blueberries
* 1/2 pint fresh [raspberries](http://www.foodterms.com/encyclopedia/raspberry/index.html)
* Triple Raspberry Sauce, recipe follows

**Directions**

Preheat the oven to 180 degrees F.

Place a sheet of parchment paper on a [sheet pan](http://www.foodterms.com/encyclopedia/jelly-roll-pan/index.html). Draw a 9-inch circle on the paper, using a 9-inch plate as a guide, then turn the paper over so the circle is on the reverse side. (This way you won't get a pencil mark on the meringue.)

Place the egg whites and salt in the bowl of an electric mixer fitted with a whisk attachment. Beat the egg whites on high speed until firm, about 1 minute. With the mixer still on high, slowly add the sugar and beat until it makes firm, shiny peaks, about 2 minutes.

Remove the bowl from the mixer, sift the [cornstarch](http://www.foodterms.com/encyclopedia/cornstarch/index.html) onto the beaten egg whites, add the vinegar and vanilla, and fold in lightly with a rubber [spatula](http://www.foodterms.com/encyclopedia/spatula/index.html). Pile the meringue into the middle of the circle on the parchment paper and smooth it within the circle, making a rough disk. Bake for 1 1/2 hours. Turn off the oven, keep the door closed, and allow the meringue to cool completely in the oven, about 1 hour. It will be [crisp](http://www.foodterms.com/encyclopedia/crisp/index.html) on the outside and soft on the inside.

Invert the [meringue](http://www.foodterms.com/encyclopedia/meringue/index.html) disk onto a plate and spread the top completely with sweetened whipped cream. Combine the [strawberries](http://www.foodterms.com/encyclopedia/strawberry/index.html), [blueberries](http://www.foodterms.com/encyclopedia/blueberry/index.html) and raspberries in a bowl and toss with about 1/2 cup of raspberry sauce, or enough to coat the berries lightly. Spoon the berries carefully into the middle of the [Pavlova](http://www.foodterms.com/encyclopedia/pavlova/index.html), leaving a border of cream and meringue. Serve immediately in large scoops with extra raspberry sauce.

Sweetened Whipped Cream:

* 1 cup cold [heavy cream](http://www.foodterms.com/encyclopedia/cream/index.html)
* 1 tablespoon sugar
* 1 teaspoon pure vanilla extract

Whip the cream in the bowl of an electric mixer fitted with a whisk attachment (you can also use a hand mixer). When it starts to thicken, add the sugar and vanilla and continue to beat until firm. Don't overbeat!

Yield: 1 cup

Triple [Raspberry](http://www.foodterms.com/encyclopedia/raspberry/index.html) Sauce:

* 1 half-pint fresh raspberries
* 1/2 cup sugar
* 1 cup seedless raspberry jam (12-ounce jar)
* 1 tablespoon framboise [liqueur](http://www.foodterms.com/encyclopedia/liqueur/index.html)

Place the raspberries, sugar and 1/4 cup water in a small [saucepan](http://www.foodterms.com/encyclopedia/saucepan/index.html). Bring to a boil, lower the heat, and [simmer](http://www.foodterms.com/encyclopedia/simmer/index.html) for 4 minutes. Pour the cooked raspberries, the jam, and [framboise](http://www.foodterms.com/encyclopedia/framboise/index.html) into the bowl of a [food processor](http://www.foodterms.com/encyclopedia/food-processor/index.html) fitted with a steel blade and process until smooth. Chill.

Yield: 2 cups

**Sour Cream Coffee Cake**

**Ingredients**

* 12 tablespoons (1 1/2 sticks) [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html) at room temperature
* 1 1/2 cups [granulated sugar](http://www.foodterms.com/encyclopedia/sugar/index.html)
* 3 extra-large eggs at room temperature
* 1 1/2 teaspoons pure [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* 1 1/4 cups sour cream
* 2 1/2 cups cake flour (not self-rising)
* 2 teaspoons baking powder
* 1/2 teaspoon baking soda
* 1/2 teaspoon kosher salt

For the streusel:

* 1/4 cup light brown sugar, packed
* 1/2 cup [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)
* 1 1/2 teaspoons ground cinnamon
* 1/4 teaspoon kosher salt
* 3 tablespoons cold unsalted butter, cut into pieces
* 3/4 cup chopped [walnuts](http://www.foodterms.com/encyclopedia/walnut/index.html), optional

For the glaze:

* 1/2 cup confectioners' sugar
* 2 tablespoons real maple syrup

**Directions**

Preheat the oven to 350 degrees F. Grease and flour a 10-inch [tube pan](http://www.foodterms.com/encyclopedia/tube-pan/index.html).

Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment for 4 to 5 minutes, until light. Add the eggs 1 at a time, then add the vanilla and [sour cream](http://www.foodterms.com/encyclopedia/sour-cream/index.html). In a separate bowl, sift together the flour, baking powder, [baking soda](http://www.foodterms.com/encyclopedia/baking-soda/index.html), and salt. With the mixer on low, add the flour mixture to the batter until just combined. Finish stirring with a spatula to be sure the batter is completely mixed.

For the streusel, place the [brown sugar](http://www.foodterms.com/encyclopedia/sugar/index.html), flour, [cinnamon](http://www.foodterms.com/encyclopedia/cinnamon/index.html), salt, and butter in a bowl and pinch together with your fingers until it forms a crumble. Mix in the walnuts, if desired.

Spoon half the batter into the pan and spread it out with a knife. Sprinkle with 3/4 cup [streusel](http://www.foodterms.com/encyclopedia/streusel/index.html). Spoon the rest of the batter in the pan, spread it out, and scatter the remaining streusel on top. Bake for 50 to 60 minutes, until a cake tester comes out clean.

Let cool on a wire rack for at least 30 minutes. Carefully transfer the cake, streusel side up, onto a serving plate. Whisk the confectioners' sugar and [maple syrup](http://www.foodterms.com/encyclopedia/maple-syrup/index.html) together, adding a few drops of water if necessary, to make the glaze runny. [Drizzle](http://www.foodterms.com/encyclopedia/drizzle/index.html) as much as you like over the cake with a fork or spoon.

**Roasted Pears with Blue Cheese**

**Ingredients**

* 3 ripe but firm Anjou pears
* Freshly squeezed lemon juice (3 [lemons](http://www.foodterms.com/encyclopedia/lemon/index.html))
* 3 ounces coarsely crumbled sharp [blue cheese](http://www.foodterms.com/encyclopedia/blue-cheese/index.html) such as [Stilton](http://www.foodterms.com/encyclopedia/stilton/index.html)
* 1/4 cup dried cranberries
* 1/4 cup walnut halves, toasted and chopped
* 1/2 cup apple cider
* 3 tablespoons port
* 1/3 cup light brown sugar, lightly packed
* 1/4 cup good [olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html)
* 6 ounces baby arugula
* Kosher salt

**Directions**

Preheat the oven to 375 degrees F.

Peel the pears and slice them lengthwise into halves. With a small sharp paring knife and a [melon baller](http://www.foodterms.com/encyclopedia/melon-baller/index.html), remove the core and seeds from each pear, leaving a round well for the filling. Trim a small slice away from the rounded sides of each pear half so that they will sit in the baking dish without wobbling. Toss the pears with some [lemon juice](http://www.foodterms.com/encyclopedia/lemon/index.html) to prevent them from turning brown. Arrange them, core side up, in a [baking dish](http://www.foodterms.com/encyclopedia/cookware-and-bakeware-materials/index.html) large enough to hold the pears snugly.

Gently toss the crumbled blue cheese, dried [cranberries](http://www.foodterms.com/encyclopedia/cranberry/index.html), and [walnuts](http://www.foodterms.com/encyclopedia/walnut/index.html) together in a small bowl. Divide the mixture among the pears, mounding it on top of the indentation.

In the same small bowl, combine the [apple cider](http://www.foodterms.com/encyclopedia/apple-cider/index.html), port, and [brown sugar](http://www.foodterms.com/encyclopedia/sugar/index.html), stirring to dissolve the sugar. Pour the mixture over and around the pears. Bake the pears, basting occasionally with the cider mixture, for 30 minutes, or until tender. Set aside until warm or at room temperature.

Just before serving, whisk together the olive oil, 1/4 cup of lemon juice, and 1/4 cup of the basting liquid in a large bowl. Divide the [arugula](http://www.foodterms.com/encyclopedia/arugula/index.html) among 6 plates and top each with a pear half. [Drizzle](http://www.foodterms.com/encyclopedia/drizzle/index.html) each pear with some of the basting liquid, sprinkle with salt, and serve warm.

**Roasted Shrimp Cocktail**

**Ingredients**

For the shrimp:

* 2 pounds (12 to 15-count) shrimp
* 1 tablespoon good olive oil
* 1/2 teaspoon kosher salt
* 1/2 teaspoon freshly ground black pepper

For the sauce:

* 1/2 cup chili sauce (recommended: Heinz)
* 1/2 cup ketchup
* 3 tablespoons prepared [horseradish](http://www.foodterms.com/encyclopedia/horseradish/index.html)
* 2 teaspoons freshly squeezed lemon juice
* 1/2 teaspoon [Worcestershire sauce](http://www.foodterms.com/encyclopedia/worcestershire-sauce/index.html)
* 1/4 teaspoon hot sauce (recommended: Tabasco)

**Directions**

Preheat the oven to 400 degrees F.

Peel and devein the shrimp, leaving the tails on. Place them on a [sheet pan](http://www.foodterms.com/encyclopedia/jelly-roll-pan/index.html) with the [olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html), salt, and pepper and spread them in 1 layer. Roast for 8 to10 minutes, just until pink and firm and cooked through. Set aside to cool.

For the sauce, combine the [chili sauce](http://www.foodterms.com/encyclopedia/chili-sauce/index.html), ketchup, horseradish, [lemon juice](http://www.foodterms.com/encyclopedia/lemon/index.html), Worcestershire sauce, and hot sauce. Serve as a dip with the shrimp.

**Herb Potato Salad**

**Ingredients**

* 3 pounds small white boiling potatoes
* Kosher salt
* 2 tablespoons good dry white wine
* 2 tablespoons chicken stock
* 2 tablespoons lemon juice
* 2 garlic cloves, minced
* 1/2 teaspoon Dijon mustard
* Freshly ground black pepper
* 2/3 cup good olive oil
* 1/4 cup red onion, finely diced
* 2 tablespoons chopped fresh tarragon
* 2 tablespoons chopped fresh flat-leaf parsley

**Directions**

Place the potatoes and 2 tablespoons salt in a large pot of water. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, until the potatoes are barely tender when pierced with a knife. Drain the potatoes in a colander, then place the colander with the potatoes over the empty pot off the heat and cover with a clean, dry kitchen towel. Leave the potatoes to steam for 15 to 20 minutes, until tender but firm.

Meanwhile, in a small bowl, whisk together the wine, chicken stock, lemon juice, garlic, mustard, 2 teaspoons salt and 3/4 teaspoon pepper. Slowly whisk in the olive oil to make an emulsion. Set aside.

When the potatoes are cool enough to handle, cut them into quarters or halves, depending on their size. Place the cut potatoes in a large bowl and pour enough dressing over them to moisten. (As the salad sits, you may need to add more dressing.) Add the onion, tarragon and parsley, and salt and pepper to taste. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend. Serve cold or at room temperature.