

FRENCH POTATO SALAD



3 pounds red fingerling potatoes
2 tablespoons dry white wine
1/4 cup white wine vinegar
1/2 cup olive oil
3 shallots, finely chopped
3 tablespoons coarsely chopped fresh parsley
1 teaspoon Salt
Pepper to taste

1. Put the potatoes in a pot with cold water to cover and bring to a gentle simmer. Simmer for about 10-20 minutes, or until the potatoes can be easily pierced with a paring knife. Drain in a colander and let them cool for about 10 minutes, or until they can be handled. Don't let them cool for too long because you want them warm when you combine them with the dressing.
2. While the potatoes are cooling, in a small bowl, whisk together the wine, vinegar, oil, parsley, and shallots.
3. Slice the potatoes into 1/4-inch thick rounds leaving the skin on.
4. In a large bowl combine the potatoes and the dressing. Gently mix with your hands or a wooden spoon.

ORZO AND ZUCCHINI SALAD



2 cups orzo

2 tablespoons plus 2 teaspoons olive oil

4 medium zucchini, quartered lengthwise and thinly sliced

2 garlic clove, minced

1 cup fresh basil leaves, torn

2 to 4 tablespoons white-wine vinegar

Coarse salt and ground pepper

1. In a medium pot of boiling salted water, cook orzo until al dente, according to package instructions. Drain well. Spread on a rimmed baking sheet to cool completely.
2. In a large skillet, heat 2 tablespoons oil over medium. Add zucchini and garlic; season with salt and pepper. Cook, tossing occasionally, until crisp-tender, 4 to 6 minutes.
3. Transfer orzo to a medium bowl; add zucchini mixture, basil, vinegar, and remaining 2 teaspoons oil. Season with salt and pepper; toss to combine. If storing, cover and refrigerate up to 1 day; bring to room temperature before serving.

LEMONY BEAN SALAD



Lemony Dressing

3 tablespoons fresh lemon juice (2 to 3 lemons)

1/2 tablespoon finely grated lemon zest

1/2 tablespoon dijon mustard

1/4 teaspoon salt

pepper to taste

1/4 cup olive oil

Combine the dressing ingredients in a small bowl and mix well with a fork or whisk.

Bean Salad

1 15 oz can kidney beans

1 15 oz can green beans

1 15 oz can garbanzo beans

1 15 oz can cannellini beans

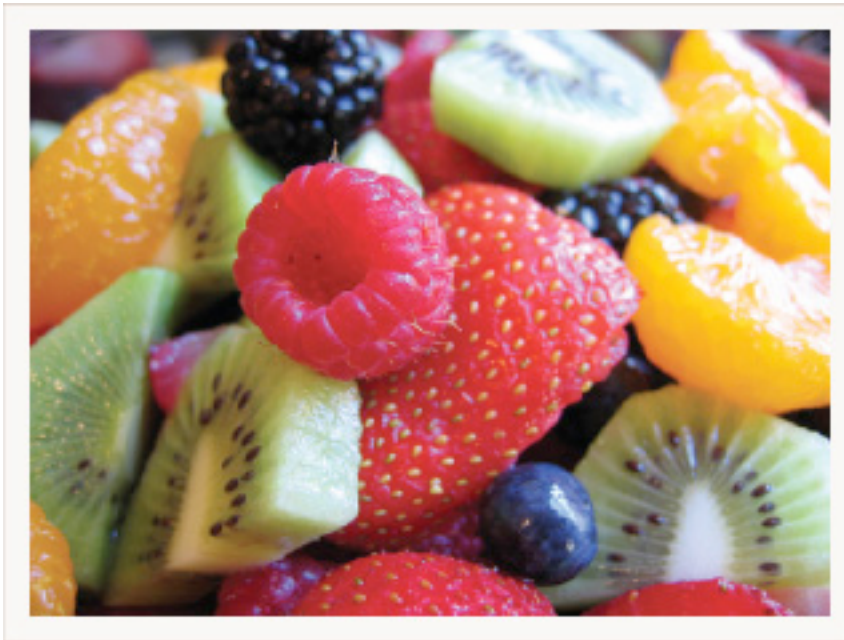
4 scallions (3 inches of green left on), thinly sliced on the diagonal

5 tablespoons chopped fresh flat-leaf parsley

8 tablespoons lemony dressing

1. Drain and rinse beans (this works best by dumping all the beans in a colander and running water over them).
2. Mix the beans, parsley, and scallions in a large bowl with 8 tablespoons of Lemony dressing

FRUIT PLATE



Pick a couple pounds of your favorite summer fruit and bring it along. We will have serving platters and knives to get it ready for serving.

CHEESE PLATE



Pick a few hunks of your favorite cheeses to snack on. We will have platters and knives for serving.