

SMOKEY JO'S VERSITILE POTATO SALAD

Serves 4-6 – Perfect for a Summer Lunch, BBQ or Picnic



Ingredients

600g New potatoes
Fino Extra Virgin Olive – a good
glug
1 Lemon – zest & juice
Capers – a handful
200g Gherkins – diced
6 Spring onions - chopped
1 bunch of Flat Leaf Parsley –
chopped
1 Bunch of Chives – chopped
Chive flowers – if in season
Halen Môn Sea Salt and Black
Pepper

Optional Extra's
200g *Traditional Oak Smoked
Salmon*
200g *Hot Smoked Trout*
200g *Teifi Organic Halloumi
Cheese*

Boil the potatoes until tender and drain well. Cut larger potatoes in half, and some *Olive Oil* and leave to cool. Gently mix the potatoes, flat leaf parsley, chives, capers, gherkins and spring onions.

Add another glug of *Olive Oil*, the lemon zest & juice, season with sea salt and black pepper and toss. If you want the dressing to be a little sweeter you can also add some of the pickling liquid from the gherkins.

Arrange the chive flowers on top for a beautiful pop of colour and voilà.
This salad is the perfect accompaniment to summer lunches, picnics or BBQs.

It can also be the star of the show if you add some of our *Traditional Oak Smoked Salmon*, *Hot Smoked Trout*, or even fry some of our delicious *Teifi Organic Halloumi Cheese* and scatter it on top. A wonderful light lunch for veggies or non-veggies.