

Marinated Potato Salad  
From the kitchen of Delicious Orchards

**Ingredients**

6 medium potatoes  
2/3 cup olive oil (or a combination of olive and vegetable)  
3/4 cup red wine vinegar  
Black pepper to taste  
1-1/2 teaspoons salt  
3 scallions finely minced  
1 small bell pepper, cut into very thin strips  
1/4 cup minced parsley  
Chucks of ripe, red tomato

**Directions**

Scrub the potatoes. Slice them in half lengthwise, then into very thin slices. Combine the potato slices, oil, vinegar, salt and pepper in a large saucepan. Bring to a boil, then cover and lower heat to simmer. Cook until the potatoes are just tender (20-30 minutes). Remove from heat, transfer to a bowl, and chill thoroughly. Before serving, stir in minced scallions and pepper slices. Serve garnished with minced parsley and chunks of tomato.