

## **Paysanne Salad**

### *For potatoes:*

2 medium sized russet potatoes  
3 tbsp of vegetable oil  
1 tbsp butter  
salt and pepper

### *For dressing:*

1.5 tsp of Dijon mustard  
1 tbsp of white wine vinegar  
2 tbsp of balsamic vinegar  
salt and pepper  
3-6 tbsp of olive oil

### *For poached eggs:*

4 eggs  
1 tsp of white wine vinegar

### *For salad:*

4 slices of bacon, cooked and chopped  
2 heads of romaine lettuce, chopped  
5 ounces of goat cheese

*Start potatoes:* Preheat oven to 375 degrees F. In a large saute pan, heat the oil over medium-high heat. Add the potato cubes and season with salt and pepper, to taste. Saute stirring frequently, for 5 minutes. Turn the heat up to high, add the water, stir, and cover the pan with a lid. Steam the potatoes until the water evaporates, about 3 or 4 more minutes. (Every 1 to 2 minutes, open the lid long enough to stir the potatoes so they don't stick.) Lower the heat to medium, and saute another 1 to 2 minutes until all traces of water are gone. Toss in the butter and stir to coat the potatoes. Spread the potatoes out on a baking sheet. Bake in the oven until the potatoes are crisp and browned to your liking, about 15 to 25 minutes depending on how dark you want them.

*Meanwhile, prepare the dressing:* Whisk together the mustard, vinegars, salt and pepper in a medium bowl. While whisking, slowly add in the olive oil, to taste.

*Poach the eggs:* In a large, deep skillet or sauce pan, fill with water and bring to boil. Reduce to simmer. Add vinegar. Poach one egg at a time for 4-5 minutes. Place in cool water bath while cooking the others.

*To assemble salad:* Toss half the lettuce, half the potatoes, and half the bacon with some vinaigrette. Put on plate. Top with two poached eggs and half the goat cheese (formed into a round ball). Optional: toast the goat cheese with a torch. Repeat for second salad.

(Servings: 2, Prep time: 10 min., Cook tie: 1 hour, Difficulty: Intermediate)