

Moldavian Potato Salad with Feta

1 ½ lbs small red or white waxy potatoes, scrubbed

Coarse salt

¼ c olive oil, plus more as needed

1 small clove garlic, minced

Freshly ground black pepper

4 whole scallions, chopped

½ c feta, crumbled

1/3 c Kalamata olives, chopped

2 T chopped fresh dill

1 T red wine vinegar

Put potatoes in a saucepan, cover with cold water by at least 1 inch, add a good pinch of salt, and bring to a boil. Reduce the heat to medium, cover part way, and cook until the potatoes are tender. Drain the potatoes on a rack set in the sink and let cool slightly in a single layer.

As soon as the potatoes are cool enough to handle, peel and cut into ½ inch pieces. Drop them into a mixing bowl and pour on the olive oil. Add the garlic, season with salt and pepper, and toss gently to combine. Be careful not to break up the potatoes.

Once the potatoes have cooled to room temperature, add the scallions, feta, olives, dill and vinegar. Season with salt and pepper. If the salad appears dry, add a bit more olive oil.

Serve at room temperature or cover with plastic and refrigerate overnight. Let the salad sit out for about 20 minutes before serving.