

Butter Lettuce Salad with New Potatoes, Eggs & Pancetta Vinaigrette

Ingredients

- ½ pound new potatoes, scrubbed & halved (quarter if larger than a walnut)
- 1 tablespoon grainy Dijon mustard
- 1 large head butter lettuce, leaves separated, washed & well dried in salad spinner
- 2 soft-cooked eggs
- 1 small handful flat leaf parsley leaves
- ½ cup pickled red onions
- ½ lemon
- Kosher salt & freshly ground pepper
- ½ cup Pancetta Vinaigrette

Preparation

Fill a large pot with cold water and salt until it tastes like the sea. Add the potatoes and bring to boil. Reduce heat to a gentle simmer and cook until tender, 15-20 minutes. New potatoes can easily overcook, so keep an eye on them. Once cooked, drain the potatoes and let cool slightly.

Warm 1/3 cup of pancetta vinaigrette in a saucepan and stir in mustard. Add potatoes and shake to coat. Set potatoes aside in pan.

Put lettuce leaves in a bowl. Pull eggs into pieces and add to lettuce, along with parsley and pickled onions. Toss, squeeze lemon and season with salt & pepper; toss again. Add potatoes and 2 tablespoons of the vinaigrette. Toss gently, taste and add more vinaigrette if you like.

Serve while potatoes are still warm.

Pancetta Vinaigrette

Ingredients (for 1 cup)

- Extra virgin olive oil
- 3 ounces pancetta, finely chopped
- 3 scallions, trim, leaving about ½" of green tops
- 2 garlic cloves, minced
- Kosher salt & pepper
- ¼ cup Romance of the Heart red wine

Preparation

Put a small glug of olive oil in a small skillet over medium heat, add the pancetta, and cook slowly, stirring often until the fat is rendered out and the pancetta is barely crisp, 7-9 minutes.

Remove pan from heat and, when oil stops sizzling, add the scallions and garlic. Stir for a few minutes to soften the scallions.

Whisk in the wine, season with salt and pepper, and whisk in ¼ cup olive oil. Add more oil, or salt and pepper to taste (should taste sharp but not make you cough).

Store in the refrigerator for a few weeks.