

## GUASTELLO'S VILLAGE MARKET

### Julia Child's Niçoise Salad

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Serves 4 - 6

#### Ingredients

1 head of Boston Lettuce large, washed and dried (I used Butter lettuce)  
1 cup fresh green beans trimmed, blanched  
3 or 4 fine rip red tomatoes quartered and seasoned before serving (I used cherry tomatoes)  
8 to 10 ounces oil-packed tuna drained and flaked  
2 cups French potato salad recipe follows  
4 hard-boiled eggs halved lengthwise  
2-3 flat anchovy filets packed in oil  
1/2 cup black Nicoise-type olives  
3 or 4 Tbs. capers  
Olive oil for drizzling  
Salt and pepper to taste

#### French Potato Salad

5-6 white potatoes cooked to fork tender  
1-2 Tb olive oil  
1 Tb white wine vinegar  
Salt and pepper to taste  
Flat leaf parsley chopped

#### Vinaigrette (makes about 1/2 cup)

1-2 Tb red wine vinegar or fresh lemon juice  
¼ tsp mustard  
1/2 cup olive oil  
Salt and pepper to taste

#### Instructions

First make the vinaigrette. Whisk all the dressing ingredients together in a bowl until blended and emulsified. (or my trick is to shake in a mason jar).

Shortly before serving, line a large, wide salad bowl or a roomy platter with lettuce leaves, drizzle a little olive oil on them, and dust with a sprinkling of salt.

Toss the green beans in a mixing bowl with a little olive oil and salt.

Drizzle a spoonful or two of the dressing over the tomatoes.

Season the tuna lightly with a spoonful or two of dressing.

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To make the French Potato Salad:

Boil potatoes to fork tender.

Allow to cool for a few minutes and slice potatoes. Dress the potatoes with a drizzle of olive oil, salt, pepper, 1 Tb of wine vinegar and chopped parsley.

Place the potatoes in the center of the bowl or platter; mound the beans, the tomatoes and tuna.

Ring the salad with the eggs and anchovy.

Spoon a little more vinaigrette over all; scatter on olives, capers, and parsley. Serve as soon as possible.

***Credit: Julia Child***