

Warm Potato Salad with Celery

from *Italian Country Cooking* by Loukie Werle

2 lbs floury (yukon gold or russet) potatoes,
scrubbed and halved or quartered
¼ cup extra virgin olive oil
¼ cup chopped flat leaf parsley
tender and pale inner stalks of 1 head celery,
with leaves, chopped



Cover the potatoes in a pan with water. Bring to a boil, add salt, then cook over moderate heat until potatoes are just tender, 20-30 minutes, depending on size. Drain and cool a few minutes. Peel and cut into bite-sized pieces. While potatoes are still warm, toss them in a bowl with oil, parsley and celery. Season with salt and plenty of pepper. Serve immediately.