This is delicious and so easy. Different that the run-of-the-mill potato salad. The picture on the webpage is my potato salad.

*Ina Garten's French Potato Salad*  
Makes 4-6 large servings

**Ingredients**

* 1 pound small white boiling potatoes
* 1 pound small red boiling potatoes
* 2 tablespoons good dry white wine
* 2 tablespoons chicken stock
* 3 tablespoons Champagne vinegar
* 1/2 teaspoon Dijon mustard
* 2 teaspoons kosher salt
* 3/4 teaspoon freshly ground black pepper
* 10 tablespoons good olive oil
* 1/4 cup minced scallions (white and green parts)
* 2 tablespoons minced fresh dill
* 2 tablespoons minced flat-leaf parsley
* 2 tablespoons julienned fresh basil leaves

**Directions**

Drop the white and red potatoes into a large pot of boiling salted water and cook for 20 to 30 minutes, until they are just cooked through. Drain in a [colander](http://www.foodterms.com/encyclopedia/colander/index.html) and place a towel over the potatoes to allow them to steam for 10 more minutes. As soon as you can handle them, cut in 1/2 (quarters if the potatoes are larger) and place in a medium bowl. Toss gently with the wine and chicken stock. Allow the liquids to soak into the warm potatoes before proceeding.

Combine the vinegar, mustard, 1/2 teaspoon salt, and 1/4 teaspoon pepper and slowly whisk in the olive oil to make an emulsion. Add the [vinaigrette](http://www.foodterms.com/encyclopedia/vinaigrette/index.html) to the potatoes. Add the scallions, dill, parsley, basil, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper and toss. Serve warm or at room temperature.

1999, The Barefoot Contessa Cookbook