

Salt-Roasted Potatoes with Chili Vinaigrette

Side Dish Recipe (Serves 4–6)



SALT-ROASTED POTATOES INGREDIENTS

12 oz. Fingerling potatoes	3 Sprigs of thyme
½ cup Olive oil	2 cups of Morton® kosher salt

CHILI VINAIGRETTE INGREDIENTS

1 Tbsp. Celery, finely chopped	2 Tbsp. Chili paste	1 cup Olive oil
2 cups Scallions, finely sliced	2 Tbsp. Soy sauce	1 tsp. Morton® fine sea salt
½ cup Sugar	⅓ cup Vinegar	1 cup Chinese sausage, finely chopped (can substitute salami or ham, diced)
3 Garlic cloves, minced	1 Tbsp. Ginger, minced	
	¼ cup Water	

CHILI VINAIGRETTE DIRECTIONS

- 1) In a medium sauté pan on medium heat, mix Chinese sausage, 1 cup scallions and garlic. Cook for about 2 minutes, or until fragrant.
- 2) Add remaining ingredients to the pan and stir until well blended.
- 3) Remove from heat and reserve remaining 1 cup scallions for garnish.

SALT-ROASTED POTATOES WITH CHILI VINAIGRETTE DIRECTIONS

- 1) Toss potatoes in olive oil.
- 2) Pour Morton® kosher salt and thyme in an oven safe dish. Top with fingerling potatoes & roast at 350° F for 15 – 20 minutes, until tender when pierced with a fork.
- 3) Remove from oven and top with chili vinaigrette and scallions for garnish.

SALT RATIONALE

Using a bed of Morton® kosher salt allows the potatoes to be seasoned both inside and out, as its level texture pierces into them to enhance the flavor. Using Morton® fine sea salt in the vinaigrette is ideal, as it dissolves very quickly, distributes evenly, amplifies the flavor and tempers the acidity.