

## **Fingerling Potatoes with Green Mojo**

Serves 6-8

2 pounds fingerling potatoes  
kosher salt  
Water to cover

### Method:

Bring to a boil. Reduce to a simmer for 12-20 minutes (depending on thickness of potatoes). When potatoes are done, drain, but return to the heat on low setting. Stir occasionally until skins begin to wrinkle. Top with mojo and allow to cool to room temp if desired.

## **Green Mojo**

1 red or yellow bell pepper  
3 hot green chili peppers  
10 garlic cloves  
1 tsp kosher salt  
1 bunch flat leaf parsley  
1 tsp ground cumin  
¼ cup white wine vinegar  
¼ cup olive oil

Remove seeds and veins from peppers. Chop coarsely. Crush garlic with salt. Blend all ingredients in a food processor or mortar and pestle.

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*