

Fingerling Potato Stir Fry

Ingredients:

- 1 lb. fingerling potatoes
- 1 lb. red bliss potatoes
- 1 lb. Yukon potatoes
- ¼ purple potatoes
- 1 ea. shallots
- 2 ea. trumpet mushrooms
- 1 sprig fresh tarragon
- 1 sprig fresh thyme
- 1 cob freshly-husked corn nibblets
- 2 stalks salsify, blanched
- sea salt, to taste
- cracked black pepper, to taste
- 3 oz. olive oil
- 3 oz. sweet butter

Preparation:

All Potatoes should be finely Julienned on a Madeline, Shallots sliced, mushrooms sliced, Salsify peeled and sliced, Herbs Chopped Roughly. In a cast Iron Sautee pan melt the butter add the Olive Oils, Lightly Sautee the potatoes add the Mushrooms, and Corn add the herbs, and seasoning. Makes 12 servings.

