

Heritage Recipes

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Provencale Beef Salad The Commissary

The executive chef of the late lamented Bank of San Francisco Executive Dining Room made the "Commissary Salad" and served the leftovers to yours truly down the hall, whether I was in a bank luncheon that day, or not. I lost the recipe about 15 years ago, but found it again on the internet. This hearty, entree salad satisfies hungry guests and can be made largely in advance. Serve with hot baguette and an oaky chardonnay. A fruit tart finishes off the meal nicely!

Provencale Beef Salad

1/2 cups olive oil
1/2 cup white wine vinegar
1/4 cup minced fresh parsley leaves
1 1/2 t salt
1 t sugar
1 t black pepper
2 garlic cloves chopped
2-oz tin flat anchovy fillets including oil
3 lbs. new potatoes
4 cups cubed cooked cold roast beef
1 basket (about 24) cherry tomatoes
2 cups chopped scallions
1/3 cups drained capers
1/3 cup chopped fresh parsley leaves
6 oz. oil-cured black olives
Salt and pepper to taste
Romaine lettuce

In a food processor, blend oil, vinegar, minced garlic, fresh parsley leaves, salt, sugar, pepper, and anchovy fillets including oil until well combined. In a kettle, cover new potatoes with cold, salted water, bring water to boil and cook potatoes for 15 minutes or until just tender-- cool and cut into 1" cubes. In a large ceramic or glass bowl, combine potatoes and anchovy vinaigrette and toss several times. Marinate at least 3 hours or overnight. Add to the bowl roast beef, cherry

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tomatoes, scallions, capers, remaining parsley leaves, olives, and salt and pepper to taste. Combine salad well and serve on romaine lettuce leaves. Serves 8.

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