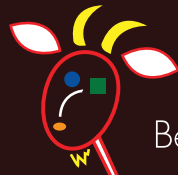


Warm Potato & Belle Chèvre Salad



Belle Chèvre

Ingredients:

2 lbs Fingerling Or Yukon Gold Potatoes (Cut in 1" dice)

1/4 cup Dry White Wine

Salt and Freshly Ground Pepper to taste

1 Medium Red Onion diced

1/2 cup Fresh Parsley

1/2 cup Belle Chèvre Confetti

2 T. Fresh Tarragon

1 t. Dijon Mustard

1 clove minced garlic

1/4 cup Sour Cream

1/4 cup Belle Chèvre Fromage Blanc

2 T. Olive Oil

4 T. Red Wine Vinegar

Preparation:

Steam Potatoes until tender. Drain and toss with wine, salt and pepper. Add cheese, onion, and parsley. Stir together remaining ingredients. Toss with potatoes and serve immediately.