



CELLARCIRCLE

Sardines with a Sundried Tomato and Vinegar Potato Salad

Makes 4 servings

This small fish is full of flavor and the less you do to it the better it is.

12 sardines
1 cup sundried tomato
8 large red potatoes
½ cup rice wine vinegar
1 bunch green onion sliced
½ cup of good olive oil
1 T red pepper flake
1 lemon
¼ cup whole grain mustard
salt and pepper to taste

The best way to cook these little fish is to grill. When grilling, a nice hard char will go a long way. First cook the potato in water until fork tender. Once the potatoes are cooked, place them in a bowl. While the potatoes are still hot break them apart and add the sundried tomato, mustard, oil, red pepper flake, green onion, and vinegar. Toss all together. While tossing, add the olive oil. Let the potato salad sit for about an hour in the fridge to cool down. While the potato salad is chilling, crank up the grill. The fish need to be tossed in oil, salt and pepper. Cook the fish on the grill until they are done. Place the hot grilled fish over the salad and enjoy.

Serve with Novelty Hill 2013 Stillwater Creek Vineyards Sauvignon Blanc