

# A Sutherland Belle

## Simple French Dinner Classic Vichyssoise Soup & Salmon Niçoise Salad

### INGREDIENTS

#### *For the Soup*

- 1 large sweet onion, chopped
- 4 tablespoons butter, divided
- 3 large potatoes, peeled and diced
- 6 large leeks, thoroughly rinsed and sliced (white and light green parts only)
- 1-quart chicken broth
- ½ teaspoon dried mustard
- coarse salt and fresh cracked pepper to taste
- 1 cup heavy whipping cream
- Fresh chives for garnish

#### *For the Vinaigrette*

- Juice and zest of 1 lemon
- 3 tablespoons white wine vinegar
- 1 teaspoon sugar
- 3 teaspoons Dijon mustard
- 1 small minced shallot
- ½ cup of olive oil
- coarse salt and fresh cracked pepper to taste

#### *For the Salad*

- 1 1½ pounds haricot verts
- 1 ½ pounds of small yellow or red potatoes
- 1 head Boston lettuce (about 1 1/4 pounds), leaves torn into pieces
- 6 hard-boiled eggs, peeled and quartered
- 1 ½ cups halved large cherry tomatoes
- 2 (8-ounce) poached salmon, cooled and torn into large bite-sized pieces (alternatively use jarred tuna, preferably oil-packed, drained)
- 1 (2-ounce) tin anchovy fillets, drained (optional)
- 2 tablespoons drained capers
- ½ cup pitted and chopped black olives, such as Nicoise or Kalamata
- coarse salt and fresh cracked pepper to taste

### INSTRUCTIONS

### *For the Soup*

1. In a large pot or Dutch oven, heat three tablespoons of butter, over medium-high heat.
2. Sauté the onion until translucent (about 2 minutes).
3. Add the leeks and sauté until soft (about 4-5 min).
4. Add the potatoes, chicken broth, and dried mustard. Bring to a boil—season with salt and pepper.
5. Lower the heat and simmer for 30 minutes, or until the potatoes are tender. Let the soup cool for 5 minutes.
6. Using a blender or immersion hand blender, carefully puree the soup until smooth. If using a regular blender, do not overfill.
7. Add the heavy cream and remaining tablespoon of butter. Turn the heat back up to medium. Cook for about 5 minutes so it thickens a little.
8. Taste for seasoning and add more salt and pepper if necessary. Remove from heat.
9. Wait for the soup to cool down to room temperature and chill for at least one hour before serving (overnight is better).
10. Garnish with some chopped chives and serve.

*For the Vinaigrette:* Whisk together all the ingredients in a medium-sized bowl until combined.

### *For the Salad*

1. Bring a medium pot of salted water to a boil. Add green beans and boil until beans are just tender, about 3 minutes. Immediately remove beans from pot and transfer them to a bowl of water and ice. Once beans are chilled, transfer to a bowl and pat dry.
2. Place potatoes in a steamer basket in a saucepan containing 2 inches of water and bring to a boil. Reduce heat to moderate, cover tightly, and steam for 10 to 15 minutes, or until potatoes are cooked through. When potatoes are just cool enough to handle, cut them into halves if large, then place in a bowl.
3. Pour a small amount of vinaigrette over warm potatoes, gently tossing with potatoes without breaking up potatoes.
4. Arrange torn lettuce on a medium-sized platter. Spoon salmon, potatoes, eggs, beans, and tomatoes, over lettuce. Add anchovies (if using), capers, olives, and on top. Season with salt and pepper. Drizzle with vinaigrette and pass any remaining vinaigrette at the table.