

Slice 6 small red new potatoes 1/2 inch thick, simmer 10-15 minutes until not quite done. Drain.

Simmer 1 lb. trimmed green beans 15 mins. until not quite done or 1 lb. whole (not trimmed) asparagus 10-15 mins until not quite done. Drain.

Carefully add 4 eggs to already simmering water (enough to cover eggs) and continue simmering 15 min. Crack and remove shells under cold water, allow eggs to cool.

Vinaigrette Dressing

Measure 1/4 C red wine vinegar, 1T Dijon mustard, 1t white sugar in mixing bowl. Add in a slow, steady stream, whisking constantly, 1/2 C best quality olive oil.

(Note. This is a salad dressing for all occasions. Makes an eventful addition to any meal, drizzled over broken up lettuce and cubed tomatoes.)

Open a 6-7 oz. can of best Italian style tuna in olive oil (tonno al oglio) and place tuna with oil in the center of a bed of sliced/shredded iceberg lettuce on flat plate.

Slice eggs in half and arrange eggs, sliced tomatoes and nicoise olives (small black olives, shop for them!) around tuna.

Drizzle dressing sparingly around edge of plate (not on tuna).

Arrange green beans/asparagus on second plate, together with cooked sliced potatoes. Drizzle dressing generously over all. (If possible cover hot vegetables with dressing in a bowl and let stand an hour or so. Improves flavor.)

Serve with light fruity French wine. Beaujolais Nouveau is perfect.