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ROASTED NEW POTATO & WATERCRESS SALAD

- 11 tablespoons of olive oil
- 6 large chopped garlic cloves
- 1 teaspoon of salt
- 1/2 teaspoon of ground black pepper
- 1/2 teaspoon of crumbled dried thyme
- 1/4 teaspoon of crumbled dried basil (or rosemary)
- 2-1/2 pounds of medium sized red potatoes, cut into 1/2" wedges
- 2 tablespoons of red wine vinegar
- 2 teaspoons of Dijon mustard
- 1/4 cup of finely chopped shallots
- 1 cup of trimmed watercress springs

Preheat oven to 375 degrees.

Oil a heavy large baking pan. Mix 6 tablespoons of olive oil, garlic, salt, pepper, thyme, and basil (or rosemary) in a *Ziploc* bag. Add potatoes and toss to coat. Transfer mixture to the prepared pan, separating potatoes. Bake for approximately 55 minutes. Cool.

Transfer potatoes to a bowl. Scrape pan drippings into a measuring cup. Add remaining 5 tablespoon olive oil to drippings. Whisk vinegar and mustard in a small bowl. Gradually whisk in oil mixture. Mix in shallots. Pour dressing over potatoes and toss to combine. Season with salt and pepper. Let stand for one hour at room temperature. (Can be prepared 6 hours ahead.) Add watercress to potatoes and toss to coat. Mound salad on a platter.