

Cranberry Potato Kidney Bean Salad

	metric measures
Serves 4-6	
1 pound red potatoes, diced	480 gm
¼ cup dried cranberries	40 gm
¼ cup diced red onion	30 gm
1-15 oz can kidney beans, drained and rinsed	450 gm
6 tablespoons apple cider vinegar	90 ml
2 tablespoons olive oil	30 ml
2 tablespoons potato water	30 ml
1 tablespoon fresh rosemary, minced	5 gm
Salt and pepper to taste	

Dice potatoes and cook until tender. Cook on the stovetop covered with water for about 15 minutes. Or in a pressure cooker with 1/2 cup water for 3 minutes.

Drain potatoes, reserving some of the water. Cool a bit. Put into a large bowl with dried cranberries, onion, and kidney beans.

Whisk together vinegar, oil, potato water, and rosemary. Toss with the other ingredients. Season to taste with salt and pepper.

This is lovely served warm on a chilly day.

Garnish with a sprig of fresh rosemary if you have it.

Read more: <http://blog.kitchentherapy.us/2009/10/cranberry-potato-kidney-bean-salad/>