



The first time I smelled a pot of tripe simmering on the stove, I ran the other direction. That's when I was a kid. Now, I run straight for it. This is a great salad for a hot day. Both the lemony dressing with a hint of chile and the creamy potato slices tamp down the richness of the tripe.

MARINATED TRIPE, NEW POTATOES & PARSLEY

1½ cups (5½ oz/170 g)
each coarsely chopped
carrot, celery, and onion

2 heads garlic, split,
plus 5 cloves, minced

1 bunch fresh thyme

2 bay leaves

1 tbsp fennel seeds

Kosher salt

2 vanilla beans, split
lengthwise

½ cup (4 fl oz/125 ml)
dry white wine

Juice of 1 lemon

4 tbsp (2 fl oz/60 ml)
Champagne vinegar

2 lb (1 kg) honeycomb beef
tripe, preferably organic
and unbleached

10 fingerling potatoes

1 tbsp red pepper flakes

Finely grated zest and
juice of 3 Bearss limes
or Eureka lemons

½ cup (4 fl oz/125 ml)
extra-virgin olive oil, plus
more for drizzling

3 tbsp coarsely chopped
fresh flat-leaf parsley

In a large stockpot, combine 8 cups (8 l) water, the carrot, celery, onion, split garlic heads, thyme, bay, fennel seeds, 1 tablespoon salt, the vanilla, wine, lemon juice, and 1 tablespoon of the vinegar. Rinse the tripe well under cold running water until the water runs clear and the tripe is free of grit. Add the tripe to the pot, place over medium-high heat, and bring to a boil. Reduce the heat so that the liquid just simmers and cook uncovered, skimming any scum that rises to the surface, until the tripe is very tender, about 3 hours. Remove from the heat, let the tripe cool completely in the cooking liquid, and refrigerate the tripe in the liquid overnight.

Place the potatoes in a large saucepan with salted water to cover, bring to a simmer, and cook until just tender when pierced with a knife, 10–15 minutes. Drain, rinse under cold running water to cool completely, and then cut crosswise into slices ¼ inch (6 mm) thick. Place in a bowl. Remove the tripe from the cooking liquid and discard the liquid. Using a very sharp knife, shave the tripe into thin, ribbonlike strips. Transfer to a bowl. In a small bowl, combine the minced garlic, pepper flakes, lime zest and juice, and remaining 3 tablespoons vinegar and let stand for 5 minutes. Slowly whisk in the olive oil and season with salt. Add just enough of the vinaigrette to the tripe to coat lightly and then toss to mix. Taste and add more vinaigrette to your liking. Add the remaining vinaigrette to the potatoes and toss gently to coat evenly. Add the potatoes to the tripe and toss together.

Transfer the tripe and potatoes to a platter and garnish with parsley and a drizzle of olive oil. Serve right away.

SERVES 6