

Fresh Dill Potato Salad



Serves 12

3 pounds red potatoes, small	2T whole grain mustard
kosher salt	1/4c dill, fresh, chopped
1c mayonnaise	black pepper
1/4c buttermilk	1/2c celery, chopped
2T Dijon mustard	1/2c red onion, chopped

Place potatoes and 2T of salt in large pot of water. Bring water to boil, then lower heat and simmer for 10~15 minutes, until potatoes are barely tender when pierced with a knife. Drain potatoes in a colander. Place colander with the potatoes in it over the empty pot and cover with a clean, dry kitchen towel. Allow potatoes to steam for 15~20 minutes.

In a small bowl, whisk together mayonnaise, buttermilk, Dijon mustard, whole grain mustard, dill, 1t salt and 1t pepper. Set aside.

When potatoes are cool enough to handle, cut into quarters or halves, depending upon their size. Place the cut potatoes in large bowl. While the potatoes are still warm, pour enough dressing over them to moisten. As the salad sits, you may need to add more dressing. Add celery, red onion and salt and pepper. Toss well, cover and refrigerate for several hours to allow flavors to blend. Serve cold or at room temperature.

Prepare Ahead Tip

Store, covered, in refrigerator up to 72 hours.

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