

# Seafood Potato Salad w/ Dilled Dressing



Shrimp, scallops and crabmeat are mixed with new potatoes, celery and onion and tossed in a homemade Dijon and dill dressing

Serves 4

1 pound small red potatoes	2T Dijon mustard	5oz medium shrimp, uncooked, peeled
1T Kosher salt	2T dill, dried	5oz bay scallops
1/2c mayonnaise	1/4c celery, chopped	5oz lump crabmeat, cooked
3T buttermilk	1/4c onion, chopped	
	1T butter	

Place potatoes and Kosher salt in large pot of water. Bring to boil, lower heat and simmer 15 minutes, until the potatoes are barely tender. Drain in a colander and place colander and potatoes in empty pot and cover with dry kitchen towel. Allow potatoes to steam 20 minutes. When potatoes are cool enough to handle, cut into quarters and place in large bowl.

Melt butter in heavy skillet over medium~high heat. Add shrimp and scallops and sauté until just cooked through 3~4 minutes. Transfer shrimp and scallops to bowl with potatoes and add crabmeat. Add celery and onion. Toss gently to blend.

Whisk together mayonnaise, buttermilk, Dijon and dill. Pour dressing over potatoes and seafood. Toss well, cover and refrigerate 2 hours to allow flavors to blend. Serve cold or room temperature.

#### Prepare Ahead Tip

Salad can be made 24 hours in advance and kept, covered, in refrigerator.