

Zesty Potato Salad

Dressing

Ingredients:

- 2 tablespoons red wine vinegar (or cider vinegar)
- 2 tablespoons fresh lemon juice
- 6 tablespoons extra virgin olive oil
- ¼ teaspoon Dijon-style mustard
- ¼ teaspoon salt
- 1/8 teaspoon ground pepper

Directions:

- Combine all ingredients in a small saucepan and bring to a boil for 1 minutes. Set aside.

Salad

Ingredients:

- 2 cups sliced cooked potatoes (Yukon Gold or Reds work well.)
- 2 cups cherry tomatoes, cut in half
- 2 green onions, including some of the greens, minced
- ¼ cup sliced black olives
- ¼ cup fresh minced parsley

A potato salad that is full of flavor, but made with a light touch. A generous addition of fresh minced parsley adds freshness.

Prepare when the potatoes are still warm so they can best absorb the flavors from the dressing.



Directions:

- Combine the warm potatoes and the still warm dressing. Gently stir to coat. Add the tomatoes, onions and olive and gently toss together. Add the minced parsley last.
- Serve immediately, while warm, or refrigerate for later use. Bring to room temperature just before serving.