

Scarlet Tuber Salad

What You Need:

4 medium potatoes, red or Yukon gold (about 3 cups)
1 large sweet potato (about 2 cups), peeled
¼ to ½ cup mayonnaise
1 tsp yellow Dijon or spicy whole grain mustard
1½ Tbsp apple cider vinegar
1 Tbsp honey
1 tsp of dill, fresh or dried
2 pickles, dill or sweet, chopped
2-4 Tbsp pickle juice
¼ tsp smoked paprika (or sweet)
Salt and pepper to taste

What You Do:

1. Boil potatoes whole until they're slightly firm.
2. Cool and slice potatoes.
3. Whisk all dressing ingredients together and pour over potatoes.
4. Toss gently with a spatula to coat, and adjust seasonings if needed.
5. Refrigerate and let flavors meld.
6. Before serving, sprinkle more dill, paprika or parsley over the top to give it a colorful and appetizing look.

Variations:

Add onion, chopped celery, hard boiled eggs, bell pepper or bacon. Try with our **Zucchini Pickles** recipe. Peas, grated carrot, and scallions are also good. Tastes better second day.

Waxy, not dry potatoes work best.

Serves 6.