

Potato Salad

Created By: Chef Ilona Danie

2 kgs Yukon Golds, peeled, cubed

8 ribs celery, sliced

1 large red onion, very thinly chopped

½ cup each chopped dill, chopped flat leaf Italian parsley

Mustard Vinaigrette

½ cup lemon juice

¼ cup extra virgin olive oil

½ cup vegetable oil

3 tbsp each, Dijon mustard, whole grain Dijon mustard

2 tbsp sugar

Kosher salt & freshly cracked pepper to taste

Prepare Vinaigrette using vinaigrette method of emulsion.

Toss Potato Salad mixture with enough salad dressing for the mixture to be well, and evenly coated, but not dripping.

Potato salad good for 3-4 days.