

Gourmet Potato Salad

Makes approximately 10 cups. Cut recipe in half for smaller family. Leftovers store well.

Use home-grown, grass-fed and organic ingredients whenever possible.

Ingredients:

- 4 ½ lbs red potatoes (or specialty gourmet), unpeeled (approx. 13 cups, cubed)
- ¾ cup chopped celery (not too fine)
- 1 cup chopped red onion (not too fine)
- ¾ cup cold pressed extra virgin olive oil
- ¼ cup sour cream
- ¼ cup Chardonnay white wine (not vinegar)*
- 2 tsp freshly minced garlic
- 1 tsp dry mustard
- 1 Tbsp dill weed (or 2 Tbsp fresh dill weed)
- 1 tsp Himalayan sea salt, or to taste
- 1 tsp freshly ground black pepper

<p>*If white wine is not available, use lemon juice. Potato salad will have a tang -- but still very tasty.</p>

Directions:

- Wash the potatoes but do not peel. Dice into desired size cubes. I do mine at about ¾" size. Cook in a small amount of water in heavy pan with tight-fitting lid (to retain nutrients), salting the water with 2 tsp Himalayan pink salt. Cook until fork tender – do not overcook. Scrape the bottom of the pan occasionally during the cooking time, using a flat-bottomed bamboo spatula, to keep potatoes from sticking. Actual cooking time will vary, so check after 15 minutes and then every 5 minutes.
- While the potatoes are cooking, chop the celery and the onions. Set aside.
- Whisk together the remaining ingredients to make the dressing: Olive oil, sour cream, white wine, garlic, mustard, dill weed, salt and pepper, until creamy and smooth.
- When potatoes are cooked, drain and transfer to a large bowl. Pour the dressing over the potatoes and gently toss to coat. Add the celery and onion and mix gently. Serve immediately or allow to chill. (We like ours best at room temperature).
- Serve on a beautiful bed of fresh greens, alongside grilled chicken, beef, burgers or hot dogs.