

Red Potato and Celery Salad

Ingredients

- 1½ pounds red potatoes, organic if possible
- 2 stalks celery, organic if possible
- ¼ cup Dijon mustard
- ¼ cup dry white vermouth
- ¼ cup white wine vinegar
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons capers
- ½ cup chopped fresh parsley
- Chopped fresh dill to taste



Directions

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1. Boil potatoes in their skins, covered, just until they can be easily pierced with a sharp knife.
2. Prepare dressing combining mustard, vermouth, vinegar, olive oil, salt and pepper to taste and shake well.
3. Drain potatoes, let cool enough to handle, then peel and cut into thick slices. Place in a large bowl.
4. Pour dressing over the potatoes while they are warm, tossing them well.
5. Add chopped onion, sliced celery, capers, finely chopped parsley and dill. Chill until served.

