

ALI'S KITCHEN

You'll Crave Lemon Dill Potato Salad

Waxy potatoes are suggested for the warm dish with a bright, tangy flavor

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary



This is a warm salad with a bright, tangy flavor thanks to the lemon, garlic, and olive oil dressing.

While you can use any type of potato in this salad, it's best to stick with waxy varieties like reds or fingerling potatoes. I used a bunch of baby yellow potatoes because, well, that's what was in my pantry the day a craving for this salad hit me.

DIRECTIONS

Cut the potatoes in half, leaving the skin on.

Place the potatoes in a large kettle and add enough water to submerge them completely. Add 1 teaspoon salt

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INGREDIENTS:

Lemon Dill Potato Salad

- 1 pound small-sized potatoes
- 1 tsp. salt
- 1/4 cup dill, chopped
- 1/4 cup finely chopped green onions

Dressing

- 1/4 cup olive oil
- 3 Tbsp. lemon juice
- Zest of 1 lemon
- 1 garlic clove, finely minced
- 3 Tbsp. Dijon mustard
- Salt and pepper to taste



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and bring to a boil. Cover and simmer until the potatoes are just tender enough to be easily pierced with a fork (approximately 15-20 minutes).

While the potatoes are cooking, place all ingredients for the dressing in a bowl and whisk them together to combine. Set the dressing aside.

Drain the cooked potatoes and

place them in a bowl. Drizzle on the prepared dressing while potatoes are still hot. Sprinkle on the chopped dill and green onions.

Toss well and let this salad sit for about 10 minutes before serving to let the potatoes soak up the flavor.

Enjoy! **BCT**

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