



Potato Salad

From dulcetcuisine.com

- 2 lbs red new potatoes
- 4 eggs, hard boiled, peeled & sliced
- ½ c diced celery
- ½ c chopped red onion
- ½ c chopped fresh parsley
- ¾ c Dulcet Lemon Mustard & Dill Sauce
- Sea Salt & Fresh Ground Black Pepper

1. Wash the potatoes well, leaving the skins on, cut into ¼" slices
2. Steam, until just cooked through but still firm.
3. Once cooked, place the potatoes in a bowl and add the Dulcet Lemon Mustard & Dill Sauce.
3. Toss in the remaining ingredients and season with salt & pepper.

Serves 6



Notes: _____
