

Sarah's Potato Salad (inspired by my Mom's German Potato Salad)

INGREDIENTS

1 lb baby potatoes (I used the tri colour ones)

Thinly sliced shallot or red onion (amount will vary based on preference. I used one shallot)

Several basil leaves, chopped thinly

2 Tablespoons chopped fresh rosemary

Freshly ground black pepper, to taste

Himalayan salt (to add to water for boiling)

DRESSING

1 part Apple Cider Vinegar

1 part Dijon Mustard

2 parts Olive Oil

DIRECTIONS

Place the potatoes in a pot of cold, salted water and bring to a boil, covered.

Turn heat to medium-low and cook potatoes, partially covered, until fork tender, about 20 minutes.

Remove and strain.

Make Dressing: In a mug, place a big dollop of Dijon mustard (about 2 tablespoons) and pour in about 2 tablespoons of apple cider vinegar. Crack a bunch of pepper (as desired) into the mug and mix with a fork.

Slowly drizzle in about 3-4 tablespoons of olive oil, whisking vigorously with your fork until the consistency is thick and creamy, and the taste is tangy.

Note: For warm potato salad (the way my Mom likes it), allow potatoes to cool for a few minutes and slice into quarters. For cold potato salad, place potatoes in a bowl of cold water (with ice if you need to cool them quickly) and place them in the fridge until cooled. Slice when cooled.

Pour dressing over potatoes and stir gently to combine all ingredients, but be careful not to break down the potatoes.

Place in a serving bowl and enjoy!

More Notes: Feel free to use any fresh herbs you like and that are growing in your garden or found at your local farmer's market! Fresh dill, parsley, thyme and cilantro are other nice options I have used. The flavours always taste better if they can incorporate for about an hour (or as long as overnight), so feel free to make this the day ahead. It should stay good in the fridge for up to a week.