***Mustard Dill Potato Salad***

Ingredients

8-10 large red potatoes

1 cup small diced Celery

¼ cup minced red onion

Kosher salt

Pepper

1 ½ cups Mayonnaise

½ cup sour cream

4 Tbsp. Dijon, Whole Grain, or Brown Mustard

2 Tbsp. Dill Weed or fresh finely minced Dill

1 Teaspoon Celery Seeds

2 Tbsp. Sugar

2 Tsp. Apple Cider Vinegar
1 Tbsp. Milk

1. In a large pot with a lid, add the whole potatoes and a small handful of kosher salt. Cover with cold water. Bring to the boil and reduce to simmer for about 15 minutes until just tender when pricked with a knife.
2. Drain water and cover with the lid or a clean towel and allow the potatoes to steam for an additional 10-15 minutes until cooked through.
3. Meanwhile make the sauce. Combine the sauce ingredients and add enough salt and pepper to your taste. Remember that the potatoes don’t have a lot of flavor by themselves, so the dressing should be highly seasoned.
4. When the potatoes are cool enough to handle, dice them into bite size pieces and toss in the celery and onions.
5. Cover with about ½ of the dressing and refrigerate for about an hour. By putting the dressing on while the potatoes are warm, allows some of the sauce to soak in and it will get thick.
6. After an hour, add the rest of the sauce and chill completely. Enjoy!