

*Taste is in our nature*



## **Potato salad with mustard dressing**

Serves 6

*Choose potatoes of an even size so that they will all cook in the same time.*

*Leaving the skins on retains flavour and keeps the potatoes from disintegrating.*

*This salad can be extended by adding one of the following: soft boiled eggs, a couple of cups of cooked and flaked white fish, hot-smoked salmon, cubed ham, crisp cooked bacon, or poached, cubed chicken.*

### **INGREDIENTS:**

- 1.5kg waxy potatoes, scrubbed
- 2 tablespoons fresh dill sprigs
- 1 tablespoon white wine vinegar
- 1 teaspoon salt
- ½ teaspoon ground pepper

### **DRESSING:**

- 300g sour cream
- 2 tablespoons white wine vinegar
- 1 tablespoon smooth Dijon mustard
- 2 cloves garlic, crushed with salt
- 4 tablespoons light flavoured olive oil

### **DIRECTIONS:**

Place a large saucepan of water on to boil. Add the salt.

Scrub the potatoes and cook them until tender.

Drain the cooked potatoes and allow them to cool sufficiently so that the skins can be peeled off with a knife.

Slice the potatoes into rounds or 2cm cubes and place them in a bowl and sprinkle over the pepper, half the dill sprigs and the vinegar.

Place all the dressing ingredients in a screw top jar and shake well. Taste and adjust the seasoning if necessary.

Pour the dressing over the cooled sliced potatoes and top with the remaining dill sprigs.

*Tassie potatoes  
are bursting with  
potatoneess*

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