

Patriotic potato salad

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Ingredients:

1 lb peeled white potatoes, quartered
1 lb unpeeled small red potatoes, quartered
1 lb unpeeled purple potatoes, quartered
1/4 cup finely chopped red onion
2 tablespoons chopped fresh parsley
1 tablespoon chopped fresh dill
3 hard-boiled large eggs, diced
1/4 cup white vinegar
1/2 cup mayonnaise
2 tablespoons Dijon mustard
1 1/4 teaspoons salt
1/2 teaspoon freshly ground black pepper

Instructions:

Prepare potatoes. Place them in a saucepan; cover with water and 1 tablespoon salt. Bring to a boil. Reduce heat and simmer 15 minutes or until tender. Drain and allow to cool.

While potatoes are boiling and cooling, prepare remaining ingredients.

Place potatoes in a large bowl. Add onion, parsley, dill, and eggs to bowl. Toss gently. Whisk vinegar and remaining ingredients. Pour over potato mixture and toss gently to combine. Serve chilled