



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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### Salt & Vinegar Potato Salad

Serves about 6

Potato salads are not always cold – they're delicious when served warm as well. (And, they are all not laden with mayonnaise!) This potato salad is dressed with a vinaigrette-style dressing that is delicious when served warm (or cold).

#### **Ingredients:**

2 pounds fingerling potatoes  
1 cup apple cider vinegar  
2 tablespoons olive oil  
2 teaspoons Old Bay Seasoning  
1 teaspoon Kosher salt  
1/2 teaspoon pepper

#### **Vinaigrette Dressing:**

1/4 cup apple cider vinegar  
2 tablespoons olive oil  
2 tablespoons honey  
1/4 cup dijon mustard  
1/2 cup mayonnaise  
2 tablespoons fresh dill  
kosher salt and pepper to taste

#### **For Garnishing:**

1/4 cup green onions, finely chopped  
1/2 red onion, very thinly sliced  
2 tablespoons chopped parsley

#### **Directions:**

1. Scrub the potatoes well. In a large pot, boil the potatoes in water and 1 cup of apple cider vinegar until fork tender, roughly 15-20 minutes. depending on the size of the potatoes.
2. Preheat the grill to medium high heat. Cut the pre-cooked potatoes in 1" chunks and toss them in the olive oil, Old Bay Seasoning, salt, and pepper. Place the seasoned potatoes in a grill basket.
3. Grill the potatoes, stirring often, until they turn golden brown and begin to get crispy edges. Remove from the heat.
4. Whisk together the dressing ingredients and toss with the grilled potatoes while they are still warm until coated evenly.
5. Garnish with the green onions, chopped red onion, and parsley.