

5906 East 18th St
Sioux Falls, SD 57110
605-705-6770



Dawley Farm Village
at the Roundabout
cooksbakery.com

Creamy Lemon Potato Salad with Fresh Herbs

Serves 4 - 6

There's a reason potato salad is such a classic dish! Reliably delicious and great during any season, we love this lemon-forward version of the quintessential side dish. The tender potatoes are tossed in a creamy dill and parsley dressing while still warm allowing for the flavors to soak in for maximum impact.

Ingredients:

1/2 small red onion, chopped
1/4 cup white vinegar
1-1/2 lb small Yukon Gold potatoes
1 cup celery, chopped
1/2 cup fresh dill, chopped
1/4 cup parsley, finely chopped
3 green onions, chopped

Dressing Ingredients:

1 teaspoon Kosher salt, plus more for salting water
1/4 teaspoon paprika
1/4 teaspoon black pepper
1/4 cup mayonnaise
1/4 cup sour cream
1/2 teaspoon celery seed
1/4 cup olive oil
1 teaspoon Dijon mustard
1 teaspoon honey
2 lemons, juiced and zested
2 cloves garlic, minced

Directions:

1. Finely dice the red onion, then soak the diced onion in the white vinegar while prepping the rest of the potato salad. This step mellows out the onion flavor in the final dish.
2. In a wide-mouthed jar, whisk the dressing ingredients until emulsified. Set aside.
3. Add the potatoes to a lidded stockpot, filled halfway full of water, and boil. Once the water is boiling, salt the water and lower the heat. Simmer the potatoes for 10-15 minutes, or until fork tender. Drain the potatoes and let them cool slightly. Once cool enough to handle, cube the potatoes into large pieces, and place them in a large mixing bowl.
4. While the potatoes are still warm, pour half of the dressing over the potatoes and toss. Allow the potatoes to soak up the dressing for a few minutes.
5. Drain the red onion from the white vinegar. Add the onion, celery, dill, parsley, and green onions to the bowl of dressed potatoes. Gently toss the ingredients with the remaining dressing. Refrigerate for one hour to let the flavors blend. Enjoy!