

Rainbow Potato Salad - Yields about 3 cups



INGREDIENTS

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| 1 ½ lbs | Multi-Color Baby Potatoes* |
| ½ c | Mayonnaise |
| 1 tsp | Yellow Mustard |
| 1 ½ tsp | Dill |
| 1 | Celery Stalk, finely chopped |
| 2 | green onions, chopped |

A pinch of Salt

A pinch of Celery Salt

A pinch of Black Pepper

DIRECTIONS

1. Place potatoes in a large pot of water and bring to a boil. Boil for 10-15 minutes. Drain and set aside to cool.
2. Meanwhile, in a small bowl, combine the mayonnaise, mustard, 1 teaspoon dill, pinch of salt and pepper. Set aside.
3. When potatoes are cool enough to handle, dice the potatoes into 1-inch cubes and add to a bowl.
4. Add celery, 1/4 teaspoon celery salt, a pinch of pepper and the green onion. Add the mayonnaise mixture to the potatoes and toss gently to evenly coat. Garnish with remaining dill.



*Our potatoes are sourced from Joe Czajkowski's Farm in Hadley, MA and Wards Berry Farm in Sharon, MA.