

Cold Potato Salad with Mustard Vinaigrette

Ingredients:

1 lb.	Baby Red Potatoes
1 tbsp.	Kosher Salt
1/4 cup	Ambrosia® Extra Virgin Olive Oil
2 tsp.	Ambrosia® Lemon Juice
1 tbsp.	Esprit de Paris Grain Dijon Mustard
2 each	Large Eggs Hard Boiled Chopped
1/4 cup	Celery Minced
1/4 cup	Ambrosia® Cornichons Chopped
1/4 cup	Red Onion Minced
1 tbsp.	Ambrosia® Non Pareille Capers
1 tsp.	Fresh Dill Chopped

Instructions:

- Wash potatoes and place in a 6-quart stockpot and cover with cold water with salt. Warm over high heat until the water boils then reduce to a gentle simmer. Cook until tender, about 20 minutes.
- Drain potatoes and place on a sheet tray in the refrigerator until cool. Slice potato to bite size pieces.
- Combine olive oil, lemon juice, Dijon and salt in a medium mixing bowl to make a vinaigrette. Fold in the remaining ingredients and the cold, cut potatoes.
- Mix gently, ensuring all ingredients are fully coated in the vinaigrette mix. Serve cold.



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