

ZESTY POTATO SALAD

3 lb. small new potatoes, scrubbed
1/3 c. red wine vinegar
2 T. grainy mustard
salt and pepper to taste
1/2 c. sliced scallions
2 ribs celery, diced, strings removed
1 small diced red bell pepper
3 T. capers
1/4 c. chopped fresh dill
1/4 c. chopped fresh parsley
1/3 c. olive oil

Steam potatoes until tender but not mushy, 15 to 20 minutes. Transfer to cutting board and let cool. Cut into chunks. Mix vinegar and mustard, add to potatoes, and toss. Season with salt and pepper. Cover with plastic wrap and let stand at least 30 minutes. Add remaining ingredients except oil and 1 T. of the parsley. Toss. Add oil and toss again. Serve at cool room temperature with remaining parsley sprinkled on top. Makes 6 servings at 389 calories each.

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