

## Old-Fashioned Smashed Potato Salad

- ◆ 1.5 pounds Casselmonte Red, Yellow & Purple Fingerling Potatoes
- ◆ 1/3 cup mayonnaise
- ◆ 1 tablespoon whole grain mustard
- ◆ 1 tablespoon apple cider vinegar
- ◆ 1/2 t kosher salt
- ◆ 1 green onion, chopped
- ◆ 1 dill pickle (or 2 tablespoons pickle relish), chopped
- ◆ 2 teaspoons chopped fresh dill, divided



Rinse potatoes. Place in a stockpot; cover w/cold water. Bring to a boil. Cook 10 to 15 minutes or until fork tender. Drain water; let cool.



Mix together mayo, mustard, vinegar, salt, green onion, pickles and 1 teaspoon dill.

Using the bottom of a drinking glass, smash potatoes and toss in mayo mixture. Sprinkle with remaining dill. Let chill in the fridge at least 30 minutes or up to 2 hours. Great leftovers!

Serves 6

Adapted from "Progressive Farmer" July 2016



*"Bringing Taste Back to the Table"*