

Hot Potato Salad

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INGREDIENTS:

- 1 lb bag of potatoes
- 1 onion, diced
- Dijon mustard (do not substitute with yellow mustard)
- Fresh dill
- Thyme
- Salt
- Pepper
- Olive oil

PREPARATION:

Cut potatoes so they are all a similar size. Put them in a pot of cold water along with five or six cloves of garlic and place the covered pot on low heat. Allow the water to come to a boil until you can put a fork through a potato with no effort (10-15 minutes after the water starts to boil). While the potatoes are cooking, fry some onions in olive oil until they start to brown, and season the onions with thyme, salt, and pepper. When the potatoes are cooked, drain the water. Combine potatoes and onions and add 1 tablespoon of Dijon mustard, a generous sprinkle of dill (dried is fine) and a dash of salt and pepper. Combine the ingredients gently. Don't mix too hard because you want to avoid mashing the potatoes. Drizzle with a little extra virgin olive oil to bring the flavors together and give the potato salad a shiny finish.

NOTES FROM THE COOK: