

WITS Potato Salad

Serves 4 - 6

Ingredients:

- 4 pounds red bliss potatoes, washed
- 1 cup olive oil
- 3/4 cup scallion, chopped
- 6 Tbsp vinegar
- 1 Tbsp honey
- 1 Tbsp Dijon mustard
- salt and pepper to taste
- parsley (optional)

Procedure:

Place potatoes in a pot and cover with cold water. Salt the water. Bring to a boil and simmer until tender, about 30 - 40 minutes, depending on the size of potatoes (if a knife easily pierces through the middle of the potato, it is ready).

Drain and let potatoes rest for 10 minutes. Cut potatoes into quarters or desired size.

Mix the remaining ingredients and pour over warm potatoes. Add parsley if desired.

Let salad marinate for one hour in the refrigerator.

Enjoy!