

Potato Salad

INGREDIENTS

- 5 golden potatoes, roughly skinned
- 3 stalks of celery, chopped
- 1/2 medium red onion, finely chopped
- 1-2TBS dill, chopped
- 1C homemade mayo
- 1 lemon, juice and zest
- 1tsp sea salt

1. Fill a large pot with water, add a dash of salt and bring to boil.
2. Coarsely chop potatoes into 1/2-1-inch cubes and add to boiling water.
3. Boil potatoes for about 25 minutes or until firm but still soft (should be able to pierce with a fork).
4. Drain potatoes and allow to cool.
5. Once cooled, add celery, onions, dill, mayo, juice of 1 lemon and zest of 1/2 lemon and sea salt. Combine well.
6. Option to sprinkle with paprika for garnish and extra color.