

Mustard Potato Salad

Serves 4

2 lb Cooked waxy potato (Yukon Gold, Fingerling, etc.)
2 tbsp Local honey or Agave syrup
1/2 cup Smooth Dijon style mustard
2 tbsp Rice wine vinegar
1/2 cup Cold pressed canola
2 tbsp Grainy mustard
1/2 Red onion- diced
2 tbsp Fresh chopped flat leaf parsley
Salt to taste

1. With a whisk or blender at medium speed, mix together smooth mustard, honey and vinegar. Slowly steam in oil to make an emulsion, like making mayonnaise
2. Fold in remaining ingredients
3. Best to salt the cooked potatoes to get proper seasoning, then add the dressing, adjust seasoning