



RECIPE



CREAMY CHIVE POTATO SALAD

INGREDIENTS:

- 10 large white potatoes, sliced 1/8" thick
- 1 cup mayonnaise
- 1 tbsp dijon mustard
- 1/4 cup sour cream
- dash Worcestershire sauce
- 1 1/2 tsp kosher salt, plus 2 tbsp to salt cooking water
- 1/2 tsp freshly ground black pepper
- 1 tbsp white wine vinegar
- 2 tbsp chives, chopped

DIRECTIONS:

Using a mandolin, slice the potatoes 1/8" thick. Place them in a large pot of cold water, add the salt and turn the heat to medium-high. Once the water comes to a boil, cook the potatoes for about 15-18 minutes, until they are fork tender.

Meanwhile, in a large mixing bowl add the mayo, dijon mustard, sour cream, worcestershire, salt, pepper and white wine vinegar and whisk well until all ingredients are combined.

When potatoes are finished cooking, drain well and add into the dressing. **NOTE:** Adding the potatoes while hot will allow them to soak in the dressing for maximum flavor) Toss the potatoes in the dressing until all the potatoes are well coated. All to sit and cool slightly. The cover with plastic wrap and refrigerate for at least 4 hours or up to 24 hours. When the potatoe salad is chilled add in the chopped chives and toss well. Serve and enjoy!

