



No Mayo Potato Salad

Ingredients:

4 Pounds Red Bliss Potatoes, washed
1 Cup Olive Oil
 $\frac{3}{4}$ Cup Scallion, chopped
6 TBSP Vinegar
1 TBSP Honey
1 TBSP Dijon Mustard
Salt & Pepper to taste
Parsley (optional)

Method:

1. Place potatoes in a pot and cover with cold water. Salt the water. Bring the water to a boil and simmer potatoes until tender, about 30-40 minutes.
2. 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.