

Red, White and Blue Potato Salad

Source: slightly adapted from Cooking Light

Yield: 6 servings

10 oz unpeeled small white potatoes
10 oz unpeeled small red skinned potatoes
10 oz unpeeled small purple or blue potatoes

1/4 C finely chopped red onion (I used some fresh red scallions from East Rivendell's market)
2 T chopped fresh parsley
1 T chopped fresh dill
1 T chopped fresh chives
1/4 C red wine vinegar
2 T olive oil
1 1/4 t salt
2 t Dijon mustard
1/2 t fresh ground black pepper
1 garlic clove, minced (I used some shopped garlic scape from East Rivendell's market)

Place red and white potatoes in a saucepan, cover with cool water. Bring to a boil. Reduce heat, simmer 10-15 minutes or until tender. Drain; cool slightly. Place potatoes in a large bowl. Repeat with blue potatoes. I like to cook them separately so that the color doesn't bleed into the other potatoes. Toss all potatoes together. Add onion, parsley, dill, and chives. Toss gently.

Combine the vinegar and remaining ingredients. Pour over potato mixture; toss gently to combine. Serve warm, room temperature or chilled.

Notes: if some of your potatoes are larger than the rest, cut in half or quarters to make a more uniform size to cook evenly.
Also, if making this a day ahead of time, save out the blue/purple potatoes and stir them in at serving time.