

FAMOUS POTATO SALAD **Gnome Cooking**

Make this with Kelder's red, white and blue potatoes for an amazing picnic dish!

- 2 pounds waxy potatoes, unpeeled, scrubbed, and cut into $\frac{1}{2}$ -inch slices
- 2 tablespoons salt
- 1 medium clove garlic, minced
- $1\frac{1}{2}$ tablespoons white wine vinegar
- 2 teaspoons Dijon mustard
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ teaspoon ground black pepper
- 1 small shallot, minced (about 2 tablespoons)
- 1 tablespoon each minced fresh parsley, tarragon, chives, and basil

Place potatoes in large saucepan, cover with cold water, add salt; bring to boil, then reduce heat to medium. Simmer potatoes, uncovered, until tender but still firm, about 5 minutes. Drain potatoes, reserving $\frac{1}{4}$ cup cooking water. Arrange hot potatoes in single layer on rimmed baking sheet.

Whisk garlic, reserved potato cooking water, vinegar, mustard, oil, and pepper in small bowl until combined. Drizzle dressing evenly over warm potatoes; let stand 10 minutes.

Toss shallot and herbs in small bowl. Transfer potatoes to large serving bowl; add shallot/herb mixture and mix gently with rubber spatula.

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