

Elspeth's Potato Salad

Mostly a traditional potato salad- Elspeth loves to make this dish for us with the new potato of the week. She livened it up with bright paprika and fresh sweet onions (she likes the Rossa Lunga de Tropea or Ailsa Craigs).

Ingredients:

1-2 qts of new potatoes, preferably Blue Gold or Red Norland

1 fresh sweet onion (red or white) with green tops

3 carrots, grated

Good mayonnaise

1 Tbsp of grain mustard

Generous Tbsp of sweet Paprika

Optional meaty extras: Crumbled, cooked Pastured-raised bacon, Free-range eggs, hard-boiled

Directions:

Quarter the potatoes with their skins on. Put in a saucepan and cover with water. Cook until fork tender but not falling apart. Drain and run under cold water to cool.

While the potatoes are cooking, grate the carrots and finely chop the entire onion-green tops and all. When potatoes are cool, add the carrots, onion, mustard and sprinkle with the paprika. Add just enough mayo to coat but not drown the vegetables (you can mix in the optional ingredients before the mayo). Toss well and serve.