

Eggless Potato Salad

Written by

Wednesday, 22 June 2011 16:07 - Last Updated Wednesday, 06 July 2011 02:25

20 new potatoes, cubed $\frac{3}{4}$ cup olive oil $\frac{1}{2}$ cup sliced purple onions $\frac{1}{4}$ cup chopped celery $\frac{1}{4}$ cup julienned red bell pepper $\frac{1}{4}$ cup julienned yellow bell pepper $\frac{1}{4}$ cup sliced green onions 1 TBS minced garlic $\frac{1}{4}$ cup red wine vinegar 1...

- 20 new potatoes, cubed
- $\frac{3}{4}$ cup olive oil
- $\frac{1}{2}$ cup sliced purple onions
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{4}$ cup julienned red bell pepper
- $\frac{1}{4}$ cup julienned yellow bell pepper
- $\frac{1}{4}$ cup sliced green onions
- 1 TBS minced garlic
- $\frac{1}{4}$ cup red wine vinegar
- 1 tsp chopped thyme
- 1 tsp chopped basil
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- 1 TBS Louisiana Hot Sauce
- $\frac{1}{4}$ cup sweet pickle relish

1. Wash potatoes and boil in salted water for about 20 minutes, until tender
2. Heat olive oil in black iron skillet over medium high heat; add onions, celery, bell peppers, green onions and garlic; sauté 3-5 minutes until vegetables are wilted
3. Add vinegar, remove from heat and season with thyme, basil, salt, pepper, and hot sauce
4. Drain potatoes, place in large mixing bowl and top with hot dressing and pickle relish; stir to coat potatoes well; serve warm

Serves 6-8

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