

Smashed Potato Salad

1 1 / 2 lbs. small new potatoes	1 / 4 cup sour cream
1 1 / 2 cups carrots, cut in 1 / 2 inch pieces	1 / 4 cup mayonnaise
Kosher salt	1 1 / 2 Tbl. white balsamic vinegar
1 / 2 cup thinly sliced celery	1 Tbl. fresh chopped dill (OR 1 tsp dried)
1 / 2 cup sweet onion, finely diced	1 / 2 Tbl. toasted yellow mustard seeds
1 / 2 tsp each kosher salt and freshly ground black pepper	

1. Cut small potatoes in half.
2. Bring a large pot of water seasoned with kosher salt to a boil.
3. Add the potatoes and carrots and cook until tender ~ 15 minutes.
4. Drain and transfer to a large bowl.
5. Add celery and onions and gently mash, leaving some large chunks.
6. In a small bowl combine sour cream, mayo, vinegar, dill, mustard seeds and salt and pepper to taste.
7. Toss with potato mixture and serve warm or at room temp.

Serves 6-8

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