

Fingerling Potato Salad with Creamy Oregano Vinaigrette

By Camine Pappas, August 2013



Ingredients:

- 4 C Fingerling Potatoes, washed and halved into about ¾ inch pieces (some of the potatoes are very small and don't need cutting, others are a bit too large and may need to be quartered.)
- 3 large celery stalks, angle cut
- ¼ white onions diced small
- 3 garlic cloves, minced
- ½ T fresh thyme minced

Dressing:

- ¼ C fresh lemon juice
- ¼ C sunflower oil
- 1 dollop Duke's mayonnaise
- ¼ t salt
- ¼ t pepper
- 2 T sugar (white refined)
- ½ T cinnamon pear balsamic vinegar (from *Olive This!* In Charlotte NC)
- ½ T minced fresh oregano leaves

Boil fingerlings until tender. Drain and shock in cold water. Pat dry and place in bowl. Add the celery, onion, garlic, and fresh thyme. Whisk dressing ingredients together and pour over salad. Chill until ready to serve.

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