



Summer Smoked Salmon Potato Salad

Add some smoked salmon and dill pickles to your next potato salad

16 ounces Yukon gold potatoes, peeled, diced

1 teaspoon salt

1/2 cup chopped celery

1/2 cup chopped red onion

1/2 cup chopped dill garlic pickles

1 Tablespoon minced chives or green onions

1 (3.5 oz.) package dill cured smoked salmon

Dill Pickle Dressing:

2 Tablespoons white Balsamic vinegar

4 Tablespoons olive oil

4 Tablespoons dill garlic pickle juice

1/4 teaspoon (each) salt; ground black pepper or to taste

1/2 cup garlic favored bread croutons

1/4 cup chopped parsley

1. Put the potatoes in a small pot, cover with cold water and salt. Bring to a boil; cover reduce heat to low; cook covered until tender but a little firm about 5 to 10 minutes. Drain; rinse with cold water; set aside to cool.
2. In a large sized bowl, combine celery, red onions, dill pickles, chives, and smoked salmon. Add cooked potatoes.
3. Prepare Dill Pickle Dressing: Whisk vinegar, olive oil, and pickle juice together. Add salt and black pepper to taste. Pour dressing over potato salad; lightly toss to coat.
4. Before Serving: Add bread croutons and half of chopped parsley. Place in serving bowl; top with remaining parsley. Serves: 4 to 6

Cook's Note: We like cooking the potatoes, preparing the vegetables/salmon ahead of time. Before serving, I toss them with the dressing and add the croutons and parsley. If you toss them with the dressing ahead of time, the potatoes will soak up the dressing.

About the Recipe: One of the most popular side dishes in the summer is potato salad. This recipe adds a light dill pickle flavor and pieces of smoked salmon that make it extra special. It's perfect for a light lunch, snack, or a fun picnic side dish. You can use dill-cured salmon or even add your own smoked salmon.