

## **Spring Potato Salad**

- 1 lb yellow-fleshed small potatoes, peeled, cut bite-size
- 1 stalk celery, finely chopped
- 2 scallions, thinly sliced
- 1 c watercress leaves
- 1/3 c chopped dill
- 1/2 endive, thinly sliced
- 1 lemon, zested, 1-2 tablespoons lemon juice
- 1 heaping tablespoon grainy mustard
- 1 t olive oil
- sea salt and freshly ground black pepper
- 5 radishes, thinly sliced, as garnish

In a medium-sized pot, place potatoes covered with salted water, bring to a boil, then simmer for about 7 minutes, until tender.

In a medium-sized bowl, combine celery, scallions, watercress, dill, endive and zest. Drain and dry potatoes, then add, still hot, on top of the greens. Add mustard, oil and lemon juice, then mix well to combine. Season with salt and pepper. Mix again and adjust seasoning to taste. Garnish with radish. Serve warm or cold. Serves 6.

**Jittery Cook**