

Potato Salad with Caviar

Description

Here is a healthy potato salad (no mayo) with caviar as an extra flair. Very nice combination.

Ingredients

- 4 large red potatoes
- 1/2 tsp dill weed, chopped
- 1/2 cup green onions, chopped
- 1 jar (4 oz.) black caviar
- 6 sprigs parsley, for garnish
- 1/2 cup extra virgin olive oil
- 1/3 cup white balsamic vinegar
- 1/2 tsp dry mustard
- 1/4 tsp sugar or splenda
- 1/2 tsp sea salt

Instructions

Potato Salad

Place potatoes in a 6 quart pan, add water to cover potatoes. Bring to a full boil over high heat. Cover and boil gently until tender (about 30 minutes). Drain and let potatoes cool completely.

Cut potatoes into 1/4 inch slices and placed in shallow bowl or dish.

Olive Oil Dressing

Combine 1/2 cup of olive oil, 1/3 cup of white balsamic vinegar, dry mustard, sugar, salt and pepper. Mix well until fully blended. Add the dill weed and 1/4 cup of green onions (save some green onions for garnish). Mix well.

Pour over potatoes and toss to mix. Cover and chill for a minimum of 4 hours.

Rinse Caviar

Most of the less expensive black caviars contain a black dye. Place caviar in fine mesh strainer and rinse under cool water to reduce dyes and excess salt. Let drain.



caviar potato salad



image coming soon ...

Summary

Yield: 8

Prep Time: 5 minutes

Category: Potatoes

Cuisine: American

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To Serve

Arrange potatoes on serving dish platter. Moisten with remaining olive oil dressing. Sprinkle rest of green onions over top. Place caviar in a small container in center of potatoes on serving dish. Garnish with parsely.

Top individual servings of potatoes with a dollop of caviar.