

Picnic Potato Salad

The complementary flavors of this crunchy potato salad make it a favorite at any gathering. Prepare it a day ahead for maximum flavor. Nayonaise is completely plant-based and can be used in any recipe that calls for mayonnaise. Remember to use planet-friendly cloth bags when shopping for these ingredients.

- 6-8 medium size red potatoes (about 4 cups boiled, cooled, and peeled in 1/2" dice)

- 1/2 cup Nayonaise
- 2 tsp. lemon juice
- 1/2 tsp. mild dijon mustard

- 1/3 c. celery, strings removed, very finely chopped
- 1/3 c. green onion (including stems,) very finely chopped
- 1/8 c. red pepper, very finely chopped
- 2/3 c. water chestnuts chopped in 1/4" dice
- 1/3 c. sweet pickle relish, drained
- 1/4 c. parsley, very finely chopped
- 1 tsp. salt or to taste
- Pepper to taste

Place potatoes in a cooking pot, cover with water and bring to a boil. Reduce to a simmer and cook until barely fork tender. Drain water and allow potatoes to cool to room temperature. Then remove potato skins and slice potatoes in 1/2" pieces into a medium size bowl.

While potatoes are cooking combine the Nayonaise, lemon juice, and mustard in a small bowl. Set aside.

Add celery, onion, pepper, water chestnuts, relish, and parsley to sliced potatoes. Gently blend all ingredients with a rubber spatula. Add the Nayonaise mixture, and thoroughly combine it with the potatoes and vegetables. Stir in 1 tsp. salt and pepper to taste. Place salad in a covered container and for best flavor refrigerate it for a few hours or overnight. Decorate it with sliced radishes, cherry tomatoes, and sprigs of parsley, if you wish.

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