

6 medium potatoes (about 3 lbs.)

¼ cup extra virgin olive oil

¾ cup squeezed lemon juice

1 tsp ground allspice

1 tsp ground cumin

1 tsp ground white pepper

1 tsp kosher salt

Fresh flat-leaf parsley for garnish

Optional

2 hard-boiled eggs, chopped

4 scallions, chopped

1 Boil the potatoes in a large pot of salted water over medium-high heat, uncovered, for 20 minutes, or until tender. Drain, peel the potatoes and cut them into small chunks while still warm. Put potatoes in a medium mixing bowl.

2 While potatoes are still warm, add the olive oil and lemon juice to the mixing bowl. Season the potatoes with the allspice, cumin, white pepper and salt. Add the scallions, if desired. Toss the potatoes gently. Top with the eggs, if desired, and garnish with parsley.

3 Serve at room temperature and enjoy.

Lemony Allspice-Cumin Potato Salad