**SMOKED SALMON POTATO SALAD**

With capers, dill and Smoked Salmon this simple summer dish transforms brunch or lunch into a spectacular meal.

Three steps to amazing potato salad:

1. Salt the water  
Why salt the water? For the same reason we cook pasta in salted water. It evenly seasons the potatoes, allowing the seasoning to make its way into the potato.

2. Cook the potatoes until they’re a little “fluffy”  
Basically the exteriors will be rough which does two things: 1) it combines with the other ingredients to create the dressing and 2) it reduces the total amount of mayo you’ll use compared to other potato salad recipes.

3. Don’t refrigerate it  
This is key. Eat it right away. Preparing this right before your meal makes a world of difference in how it tastes. Sure left overs are OK – but plan to enjoy it as a fresh dish.

by Tiffany Ludwig

Serves 6

**INGREDIENTS:**  
1. 2 lbs red potatoes  
2. ¼ cup red onion, finely chopped  
3. ¼ cup Capers  
4. ½ cup Smoked Salmon, chopped   
5. 1 teaspoon fresh dill  
6. ¼ cup quality mayonnaise   
7. coarse salt for the water – about 1 tablespoon

**DIRECTIONS:**  
Bring a large pot of well salted water to a boil (about a tablespoon of coarse salt).

Wash and dice the red potatoes. I leave the skins on since it adds color and nutrition. Cut them no larger than about ½ inch cubes. You want to be able to eat a piece of potato, plus other ingredients, without cutting it while eating. I’ve had some potato salads with huge pieces of potatoes, which make no sense to me in a salad.

Add the potatoes to the boiling water and cook for about 15 minutes, until the potatoes are fully cooked through and are a little “fluffy” on the outside.

[](http://zabars.typepad.com/.a/6a00d8357f7ead69e201a3fd1317a0970b-pi)

When done, drain the potatoes in a colander. Don’t rinse them - that would remove the great starch on them. Allow them to cool to room temperature. Don’t refrigerate them.

Mix in the mayonnaise to thoroughly coat the potatoes. You’ll notice how nicely the starch and mayo mix.



Now add the red onion, capers, smoked salmon and dill and stir until evenly mixed. A note about Smoked Salmon: you can pick your favorite type of smoked salmon for this, nova or scotch cured. I used the nova salmon.

Plate and enjoy - serve immediately.