

Cuban Potato Salad

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
Yukon Gold potatoes	6	peeled, cubed
onion	1 medium	diced
celery	2 stalks	diced
cucumber	1	peeled & diced
red bell pepper	1	de-seeded & diced
cherry tomatoes	1 pint	halved
lime juice	3 TBLSP	
olive oil	½ cup	
garlic	3 cloves	minced
sugar	½ tsp	
salt & pepper	to taste	

- Boil the potatoes in highly salted water, drain, & cool.
- In a large bowl, combine the potatoes and vegetables.
- In a small bowl, beat the dressing ingredients together and adjust to your taste.
- Pour the dressing over the potato salad and toss.

NOTE: Freshly chopped basil is a nice addition to this salad.