Potato & Mustard Dill FennelPepper Salad

INGREDIENTS

3 ½ cups small potatoes – ½ red, ½ yellow or gold

1 stalk celery finely chopped

1 Tbls fresh dill finely chopped

1 Tbls dill pickle finely chopped

½ tsp FennelPepper freshly ground

2 Tbls Dusseldorf style mustard

1 Tbls sour cream

3 Tbls lemon juice

½ tsp coarse salt

½ tsp freshly ground black pepper

With skins on, halve and/or quartered potatoes so they are approximately the same size. Boil in salted water for 15-20 minutes until tender. Do not overcook or they will become mushy. Check tenderness with fork. Once they are tender, immediately remove from heat and cool potatoes with ice-cold water.

Mix ingredients well in large mixing bowl

Place in refrigerator and allow to cool further and flavors to blend at least 30 min before serving.

Dusseldorf style mustard is crucial. Don’t attempt without good mustard.