

## **DILLY POTATO SALAD**

[From *From Asparagus to Zucchini: A Guide to Farm-Fresh Seasonal Produce*]

¼ teaspoon salt  
1 clove garlic, halved  
2 tablespoons white wine vinegar  
1 tablespoon Dijon mustard  
½ teaspoon sugar  
¼ cup mayonnaise  
½ cup plain yogurt  
6 green onions, finely sliced  
6 tablespoons chopped fresh dill  
1 ½ pounds new potatoes, steamed & cut into chunks  
1 cup cooked peas, drained  
½ cup chopped celery  
freshly ground pepper  
fresh dill sprigs

Sprinkle salt in a pretty salad bowl. Rub garlic around bowl; discard garlic. Add vinegar, mustard, sugar, mayonnaise, yogurt, green onions and dill. Mix until combined. Gently mix in potatoes, peas, celery and pepper to taste. Garnish with sprigs of dill.

*Serves 6 to 8.*