

Lemon Dill Potato Salad by Lynn's Recipes



A delicious potato salad that is great for picnics, potlucks, etc. Quick and easy to make.

Ingredients:

- 2 lb. Yukon gold potatoes
- Salt and pepper
- 1 Tablespoon Dijon mustard
- 2 teaspoons finely grated lemon zest
- 3 Tablespoons lemon juice
- ¼ cup olive oil
- 3 Tablespoons minced shallot
- ¼ cup chopped fresh dill

Scrub potatoes, place in a pot. Pour enough cold water to cover and bring to a boil. Reduce heat and simmer until potatoes are tender. Set aside to cool. Peel and cut into about 1" cubes. Place in a bowl.

Combine mustard, ½ teaspoon salt, ¼ teaspoon pepper and lemon zest in small bowl. Add juice and whisk until blended. Slowly whisk in olive oil.

Pour dressing mixture over the potatoes and toss gently. Season with more salt and pepper, if desired.

[Comment on this Recipe](#)

Follow me on:

Lemon Dill Potato Salad by Lynn's Recipes

[YouTube](#)
[Twitter](#)
[Facebook](#)
[Instagram](#)

Lynn's Recipes: August 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)