

Dijon Potato Salad & Herb Scissors Demonstration by Lynn's Recipes



Lynn demonstrates how to make a super simple Dijon Potato Salad, perfect for a picnic or cook out. Also, a demonstration of some herb scissors that come in very handy for chopping herbs, lettuce and many more things. From Martha Stewart.

Ingredients:

- 1-1/2 pounds red new potatoes, scrubbed and halved
- (quartered if large)
- 1 Tablespoon white-wine vinegar
- 1 Tablespoon Dijon Mustard
- Coarse salt and ground pepper
- 2 Tablespoons olive oil
- ½ cup chopped fresh parsley

Place a steamer basket in a saucepan filled with 1 inch water. Bring to a gentle boil. Add potatoes. Cover, and cook just until tender, 15-20 minutes, tossing occasionally.

In a serving bowl, combine vinegar and Dijon; season with salt and pepper. Add hot cooked potatoes; toss. Let cool, tossing occasionally.

Add oil and parsley to cooled potato mixture. Season with salt and pepper and toss.



[Link to Herb Scissors](#)

Dijon Potato Salad & Herb Scissors Demonstration by Lynn's Recipes

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes: April 2014
www.lynnrecipes.com

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