

PETITE POTATO & CELERY LEAF SALAD

Ingredients

1 ½ pounds petite new potatoes, about 24 each

2 Tablespoons Whole Grain Mustard

2 Tablespoons Sherry Vinegar

2 Tablespoons Extra Virgin Olive Oil

2-3 rashers of Bacon, cooked & chopped

1 small Onion, sliced, about ¼ Cup

½ Cup Tango Celery Leaves, finely chopped, about 1/3 bunch

Directions

Cook potatoes in well-salted water until tender but not too soft, about 8-10 minutes depending on size.

While potatoes are cooking whisk together mustard, oil and vinegar and chop celery leaves and onion.

When potatoes have cooked, drain well and allow to steam dry in the pot for a couple minutes, then add the dressing & onions whilst still warm.

Allow to cool to room temperature or chill overnight before stirring through celery leaves and bacon just before serving.