

BUTTERMILK POTATO RADISH SALAD

Ingredients

2 pounds New Potatoes
1 bunch fresh Radish
2 stalks of Celery
¾ Cup Buttermilk
½ Cup Sour Cream
2 Tablespoons Lemon Juice
2 Tablespoons finely sliced Chives
2 Tablespoons Bragg's Nutritional Yeast or Parmesan Cheese
1 ½ teaspoons Salt
½ teaspoon ground Black Pepper

Directions

Combine lemon juice, chives, nutritional yeast and seasonings using a whisk in a large bowl and then add sour cream and buttermilk.

Transfer into a jug and cover tightly.

Store in the refrigerator overnight before using.

Wash & scrub potatoes before bringing them to a boil in well-salted water.

Reduce heat and simmer until a paring knife can just be inserted into the flesh with some resistance, about 9 or 10 minutes.

When potatoes are cooked, strain off the water and allow to steam dry in a colander until cool before combining with remaining ingredients.

Slice radish into thick rounds, about 4 slices per radish.

Slice celery on an angle into ¼ inch slices and combine in bowl with radish and potatoes.

Gently combine all the ingredients and chilled buttermilk dressing with a large shallow spoon and serve chilled.