Potato Salad with Caviar

Description

Here is a healthy potato salad (no mayo) with caviar as an extra flair. Very nice combination.





Summary

Yield: 8
Prep Time: 5 minutes
Category: Potatoes
Cuisine: American

Ingredients

- 4 large red potatoes
- 1/2 tsp dill weed, chopped
- 1/2 cup green onions, chopped
- 1 jar (4 oz.) black caviar
- 6 sprigs parsely, for garnish
- 1/2 cup extra virgin olive oil
- 1/3 cup white balsamic vinegar
- 1/2 tsp dry mustard
- 1/4 tsp sugar or splenda
- 1/2 tsp sea salt

Instructions

Potato Salad
Place potatoes in a 6 quart pan, add water to cover potatoes. Bring to a full boil over high heat. Cover and boil gently until tender (about 30 minutes). Drain and let potatoes cool completely.

Cut potatoes into 1/4 inch slices and placed in shallow bowl or dish.

Olive Oil Dressing
Combine 1/2 cup of olive oil, 1/3 cup of white balsamic vinegar, dry mustar, sugar, salt and pepper. Mix well until fully blended. Add the dill weed and 1/4 cup of green onions (save some green onions for garnish). Mix well.

Pour over potatoes and toss to mix. Cover and chill for a minimum of 4 hours.

Rinse Caviar
Most of the less expensive black caviars contain a black dye. Place caviar in fine mesh strainer and rinse under cool water to reduce dyes and excess salt. Let drain.

To Serve
Arrange potatoes on serving dish platter. Moisten with remaining olive oil dressing. Sprinkle rest of green onions over top. Place caviar in a small container in center of potatoes on serving dish. Garnish with parsely.

Top individual servings of potatoes with a dollop of caviar.