



From our farm to your table

Red, White and Blue Potato Salad

3/4 lb. Adirondack Red Potatoes
3/4 lb. Adirondack Blue Potatoes
3/4 lb. white-fleshed potatoes
1 cup mayonnaise
1 tsp. sugar
1 tsp. prepared mustard

1/4 cup chopped onion
1/4 cup chopped celery
2 Tbsp. minced parsley
2 Tbsp. vinegar
1 tsp. salt
1/4 tsp. ground pepper

Wash potatoes and boil in their skins in 3 separate pots. Cool, remove skins if desired, and chop potatoes. Lightly toss potatoes with onion, celery, and parsley. Combine remaining ingredients to make dressing. Mix dressing into salad and refrigerate at least 4 hours. Serves 6