

Potato Canapé©

Ingredients:

6–8 cups water
1 tsp. salt
18–20 small red potatoes

Method:

In a large pot bring water and salt to boil. Add potatoes and boil uncovered. Test doneness with a fork. Drain and cool slightly.

Topping—Ingredients:

1 cup mayonnaise
2 Tbsp. sour cream
1–2 oz. jar pimientos, drained and chopped
2 tsp. Dijon mustard
1 tsp. lemon pepper
1 Tbsp. dry minced onions
1/2 tsp. dry minced garlic
2 stalks celery, sliced fine

Method:

In a large mixing bowl fold all ingredients together with a spatula. Cover with plastic and keep in refrigerator until ready to serve.

Cut potatoes in half and serve topping over cooled potatoes or in a separate bowl. Set bowl on a tray and lay potatoes around.

Hint: Serve potatoes hot, warm or cold.

Hint: Use topping as a dip with vegetables or crackers.

Hint: Make a salad out of leftover potatoes and dip. Just slice potatoes and mix together.

