



Sugar Apple

Posts From The Caribbean

Potato and Sugar Snap Pea Salad

This dilly potato salad complemented the salmon beautifully. The amount of dressing is just a guideline. You don't want to overdress the salad so you may have a bit more than you need.

2 pounds of small potatoes (I used yellow creamers), scrubbed clean
a few handfuls of sugar snap peas
2 or 3 small shallots, peeled and very thinly sliced
1/4 cup of mayonnaise (I'm partial to Duke's)
3-4 tablespoons of heavy cream
apple cider vinegar (I measured in a few capfuls)
a spoonful or so of French mustard
a handful of fresh dill, chopped
salt and freshly ground pepper to taste

Boil the potatoes until they are tender, then remove them from the pot to a colander and add the sugar snaps to the pot and boil them until they are also tender. While the potatoes are still warm, peel and halve or quarter them and put them in a serving dish.

Add the sugar snap peas and the shallots and mix together gently. Mix the rest of the ingredients in a small bowl and pour over the potatoes in the serving bowl. Mix it all together gently and refrigerate until ready to serve.

I prefer it when it has been refrigerated about half an hour, so it's not truly cold but has come down a bit from warm room temperature. *Two pounds of potato salad will serve about 8 people.*

<http://www.abigailblake.com/sugarapple>

from the article *King of the Grill* posted on April 20, 2009