

Sweet Potato Red Potato Salad

Ingredients

- Red Potatoes - 910 g - 2 lb
- Sweet Potatoes - 455 g - 1 lb
- Red Wine Vinegar - 60 ml - 1/4 cup
- Spicy Brown Mustard - 15 ml - 1 tbsp
- Salt - 6 ml - 1 1/4 tsp
- Peppercorns, ground - 2.5 ml - 1/2 tsp
- Mayonnaise - 120 ml - 1/2 cup
- Milk - 60 ml - 1/4 cup
- Celery Stocks, chopped - 2
- Red Onion, chopped - 1
- Parsley, minced - 80 ml - 1/3 cup

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Cube the red potatoes into small portions. Peel and cube the sweet potatoes.
3. Put the red potatoes in a large pan covered with water and bring to a boil. Lower heat, cover and cook for 3 minutes.
4. Add sweet potatoes and raise heat, coming to a boil. Reduce heat again, cover and cook 10 minutes or until potatoes are tender.
5. In a mixing bowl, combine the vinegar, mustard, salt and pepper. Whisk the ingredients together.
6. Drain potatoes and add to vinegar mixture and stir gently to coat, refrigerate.
7. In a another bowl, combine mayonnaise and milk. Stir in the onion, parsley and celery. Stir into the potato mixture.
8. The salad is ready to serve, or chill.

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