

Potato, Peas, and Dill Salad

This really only makes enough for two but you can multiply it at will.

I like to keep the skins on the potatoes for this earthy taste, the skins.



About 1 lb small to medium waxy potatoes, unpeeled
Salt to taste 1 tablespoon, approx, white wine vinegar
About 1/2 cup petits pois or just ordinary peas: either fresh or frozen
3-4 green onions, thinly sliced
2 tablespoons, approximately, coarsely chopped fresh dill
3 heaped tablespoons mayonaise
3 heaped tablespoons sour cream
Black pepper to taste

Place the potatoes in a pot with water to cover and bring to the boil; cook 10-15 minutes or until the potatoes are just cooked through.

Drain, cut each potato in half or quarters, sprinkle with salt and return to the stove for a few moments, shaking, covered, to dry the potato flesh.

Uncover, cut the potatoes into fairly large chunks, sprinkle with white wine vinegar and toss with green onions.

Leave to cool. When cool enough to touch, add the dill, the mayo, and the sour cream.

Season to taste with salt if needed and black pepper.

Chill until ready to serve.