Idaho Dijon Potato Salad  serves 6-8

INGREDIENTS
• 3 pounds red new potatoes
• ¼ cup red wine vinegar
• 3 tablespoons whole grain Dijon mustard
• ½ cup olive oil
• 6 scallions, chopped
• ½ cup chopped parsley
• ¼ cup chopped dill
• Salt and pepper

PREPARATION
1. Place the potatoes in a large stockpot, and cover with water. Bring to a boil, and cook until the potatoes are tender, about 20 minutes. Drain and allow to cool. When cool, cut the potatoes in half.

2. Combine the vinegar and mustard in a large bowl. Slowly whisk in the olive oil.

3. Add the potatoes to the vinaigrette, and mix gently but thoroughly. Toss in the scallions, parsley and dill. Salt and pepper t