



Potato Salad with Fresh Herbs

(serves 8)

3 pounds red potatoes, cut into 1-inch chunks
Salt and ground black pepper to taste
1/2 cup sour cream
1/2 cup mayonnaise
1/4 cup *Hollie's Homegrown* Red Rubin Basil, chopped
1/4 cup *Hollie's Homegrown* Lemon Basil, chopped
2 tablespoons lemon juice
4 ribs celery (use celery leaves too), chopped
1/2 small onion, chopped
2 tablespoons of brown mustard
2 teaspoons celery seed

Place potatoes into a pot, cover with salted water and bring to a boil. Reduce heat and simmer 6 to 8 minutes. Be careful not to overcook. Test for doneness by inserting a fork into a potato chunk. It should slide in easily without breaking apart the potato. Immediately drain well and let cool 15 minutes.

Combine in a large bowl sour cream, mayonnaise, herbs, lemon juice, celery, onion, celery seed, mustard, salt and pepper. Then add the cooled potatoes and gently mix together (be careful not to break-up the potatoes). Cover and chill before serving.