

**Bluelady's Recipes** – adapted from idahopotato.com

## Potato, Cucumber and Dill Salad

3 large	potatoes, unpeeled and thinly sliced
1/4 cup	rice wine vinegar
1 1/2 tbsp	Dijon mustard (or try your favorite mustard)
1/4 cup	olive oil
1 tbsp	dried dill weed
1/2 tsp	salt
1 large	cucumber, unpeeled and thinly sliced

1. Place potato slices in a microwave-safe baking dish; cover with plastic wrap and microwave at for approximately 10 minutes, or until tender. Stir gently every 3 minutes.
2. Combine vinegar, mustard, oil, dill and salt in a small jar. Cover tightly and shake vigorously. Pour vinegar mixture over potatoes.

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3. Cover and refrigerate until chilled. Gently mix in sliced cucumber before serving.

Yield: 4 servings

Approximate nutritional analysis per serving: 231 cal, 10 g fat, 0 mg cholesterol, 285 mg sodium, 4 g protein, 33 g carbohydrates