

## Tangy Potato Salad with Celery and Mustard

serves 6–8

2 lbs. small, waxy potatoes such as gold creamers, fingerlings or new potatoes

Kosher salt

1 whole lemon, seeds removed, finely chopped

1 large bunch scallions or spring onions, thinly sliced

½ bunch of celery (about 6 stalks), thinly sliced on the diagonal (leaves reserved, if you can!)

2 tablespoons white wine vinegar or apple cider vinegar, plus more

3 tablespoons whole grain mustard, plus more

2 tablespoons olive oil

1 cup celery or parsley leaves, coarsely chopped

1 cup dill, coarsely chopped

1. Boil potatoes (whole) in a large pot of salted water until they're totally tender and effortlessly pierced with a fork or knife, 10–15 minutes (if your potatoes are larger than golf ball size, then you can cut them in half or quarter them before boiling). Drain and set aside to cool slightly.

2. Meanwhile, combine whole lemon, scallions, celery, 2 tablespoons vinegar and 3 tablespoons mustard in a large bowl (large enough to add the potatoes later). Toss everything and season with salt and pepper-- it should taste almost overly salty, savory and tart, knowing that the flavor will dilute once you add the potatoes.

3. Once potatoes are cool enough to handle slightly, crush them with your hands, a dough scraper, the bottom of a small bowl-- whatever works. Add them to the bowl with the celery, etc.

4. Add olive oil and mix everything together, encouraging potatoes to break up even more into the dressing and season with salt, pepper and more vinegar and mustard, if needed.

5. Add celery leaves and dill just before serving.