

Ultimate Creamy Potato Salad

Makes about 6 servings

3 pounds fingerling potatoes
2 tablespoons olive oil
½ teaspoon salt
½ teaspoon ground black pepper
½ cup mayonnaise
1 tablespoon chopped fresh basil or dill
1 tablespoon chopped fresh parsley
1 tablespoon whole grain mustard
1 tablespoon fresh lemon juice
Garnish: fresh basil or dill

Spray grill basket with nonstick nonflammable cooking spray. Preheat grill to medium-high heat. In a large bowl, combine potatoes, oil, salt, and pepper. Place potatoes in grill basket, and grill for 10 minutes or until potatoes are tender, turning once. Remove potatoes from grill. Cool potatoes, and cut into bite-sized pieces. In a large bowl, combine potatoes, mayonnaise, basil or dill, parsley, mustard, and lemon juice, stirring until potatoes are well coated. Serve at room temperature or chilled. Garnish with fresh basil or dill, if desired.

Note: If fingerling potatoes are unavailable, substitute small new potatoes