



Potato Salad with Smoked Salmon and Dill



Recipe summary

A recipe is merely words on paper; a guideline, a starting point from which to improvise. It cannot pretend to replace the practiced hand and telling glance of a watchful cook. For that reason feel free to stir your own ideas into this dish. When you cook it once, it becomes yours, so personalize it a bit. Add more of an ingredient you like or less of something you don't like. Try substituting one ingredient for another. Remember words have no flavour, you have to add your own!

Yield: 6

Ingredients

- 1 pound of new potatoes, quartered
- 2 heaping tbsp of sour cream
- Zest and juice of 1 lemon
- 1 tablespoon of capers
- 10 slices of smoked salmon
- 3 green onions, chopped
- 1 bunch of fresh dill, chopped
- Salt and pepper

Directions

1. Steam potatoes in a stovetop steamer until tender, about 15 minutes.
2. Mix sour cream, lemon zest and juice and capers together. Add steamed potatoes, smoked salmon, green onions and dill. Season with salt and pepper and toss well to coat.