



Recipes

DRESSED-UP POTATOES

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| 3 cups (750 mL) halved small red potatoes | 1/4 tsp (1 mL) freshly ground pepper |
| 2 tbsp (25 mL) white wine vinegar | 1 tbsp (15 mL) oil |
| 1/8 tsp (0.5 mL) dry mustard | 1/4 cup (50 mL) thinly sliced green onion |
| 1/4 tsp (1 mL) salt | 1 tbsp (15 mL) chopped fresh parsley |

Cook potatoes in boiling salted water until tender; drain. Rinse under cold running water to cool slightly. Transfer warm potatoes to a bowl. To prepare vinaigrette, whisk together vinegar, dry mustard, salt and pepper until combined. Gradually whisk in oil until blended. Add vinaigrette to potatoes and toss to coat. Stir in green onion and parsley. Serve warm or at room temperature. Serves 3 - 4.

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