

INDIAN SPICED POTATO SALAD

1 sweet potato
1 pound red potatoes
1 pound Yukon gold potatoes
1 red onion
2 t. salt
1 garlic clove, minced
1 green hot pepper, seeded and minced
¼ c. lemon juice
1 c. mayonnaise*
1 T. curry powder**
¼ c. chopped fresh parsley
¼ t. black pepper

Prepare potatoes the day before, refrigerate overnight.
Microwave Yukon Golds and sweet potato until tender. Boil red potatoes until tender.

Peel the sweet potato and Yukon Gold, and dice into ½ inch cubes. Cut Red potatoes into fourths. Place all potatoes into a large bowl.

Slice red onion thinly and place into a colander. Sprinkle the salt on the onion and let it sit in the colander for 30 minutes to drain. Squeeze onion to remove excess water, and add to the bowl with the potatoes. Mix in the garlic, jalapeno, lemon juice, mayonnaise, curry powder, parsley and pepper, and chill until ready to serve.

*Prepare olive oil and apple cider vinaigrette in place of mayonnaise for lighter salad.

**Start with ½ T. and taste up to 1 T.