

# Dinah's Kitchen

## Herbed Potato Salad

- 15-18 red potatoes
- 1/4 cup white wine
- 3 tablespoons white wine vinegar
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon dry mustard
- 1/2 cup oil
- 2 tablespoons chopped fresh dill
- 3 cloves garlic
- 6 green onions chopped
- 2 tablespoons minced parsley

Cook potatoes in their skins until tender but firm. While warm, gently cut into slices or cubes. Combine remaining ingredients and pour over potatoes while still warm. Gently toss taking care not to break potatoes. Serve at room temperature or chill.