

My Mama's Potato Salad — FOK

Swick

Serves 10 | Active Time: 10 minutes | Total Time: 25 minutes

Step 1: Making the Potato Salad

- 8 med red potatoes, scrubbed and chopped
 - 1 (12-ounce) package firm or extra-firm silken tofu
 - 2 tbsp prepared yellow mustard
 - 1 tbsp Dijon mustard
 - 4 cloves garlic, minced
 - 1 tbsp fresh lemon juice
 - 1/2 tsp sea salt
 - 1/4 cup dill pickle relish
 - 4 lg stalks celery, small diced
 - 1 med red onion, small diced
 - sea salt and freshly ground black pepper, to taste
- Place the potatoes in a large pot and add cold water to cover. Bring the water to a boil over medium-high heat, then reduce the heat to medium-low and simmer the potatoes until just tender, 8 to 10 minutes. Drain the potatoes in a colander and rinse them under cold water until cool.
- In a blender, combine the silken tofu, yellow mustard, Dijon mustard, garlic, lemon juice, and salt. Blend until smooth and creamy.
- Transfer the cooked potatoes to a large bowl, add the relish, the celery, onion, and tofu mixture and toss gently to combine. Season with salt and pepper to taste.
- Cover and chill for 1 hour. Taste and adjust seasoning before serving.
- Store the salad in an airtight container in the refrigerator for up to 1 week.