

Caper, Red Onion and Dill Potato Salad

Ingredients

1.5 pounds baby Yukon gold potatoes, cut in half
1/4 cup of butter, unsalted
1/4 cup EVOO
1/4 cup rinsed and drained capers
1 small red onion, sliced into medium pieces
Kosher salt for water and to taste
Fresh ground pepper
1 1/2 tablespoon white wine vinegar
2 tablespoon whole grain or dijon mustard
1/4 cup chopped dill

Instructions

Start the water boiling with at least a tablespoon of kosher salt. Cook until fork tender, 10-12 minutes. Drain and set aside.

Melt the butter in a pan over medium heat. Cook until the butter is foamy and add the olive oil and capers. Cook for 3-4 minutes then add the onion. Cook until the onions are starting to get some color and the capers might have bloomed, about 7-9 minutes. Turn the heat off, add the vinegar. Break the potatoes up with your hands or a fork to open them up so they can absorb the sauce. Add mustard, dill, salt to taste and fresh ground black pepper. If it is a little on the dry side you can add more olive oil. Add more black pepper and taste again.

Note: Can be made 2 days ahead of serving