

THE SHORES

DINE ON THE BEACH

Three Potato Salad

2 large sweet potatoes
1 lb. Peruvian purple potatoes
1 lb. Yukon gold potatoes
1 large red onion, thinly sliced
2 stalks celery, finely diced
1 apple, peeled, cored, diced
½ cup mayonnaise
½ cup sour cream
1 lemon, juiced
1 clove garlic, minced
1 tsp. Fennel Pollen Spices "Zensational", available at Chefbernard.com
¼ cup chopped parsley
** sea salt and freshly ground black pepper

Wash sweet and yukon gold potatoes. Pierce with fork. Place in 400° oven. Bake until tender. Boil red potatoes in salted water until tender. Drain red potatoes. Chill with sweet and yukon gold potatoes overnight. Peel all potatoes. Cut into 1/2 inch cubes. Place in large bowl. Combine with all remaining ingredients. Season to taste with sea salt and freshly ground black pepper.