

Radish and potato salad

4-5 medium russet potatoes, cubed (about 3 cups)
1/2 English cucumber, diced (about 3/4 cup)
1 bunch radishes, sliced thinly (about 3/4 cup)
2 stalks celery, finely diced (about 1/2 cup)
2 tbsp fresh chives, finely diced
1/4 cup fresh dill, finely diced
1/2 cup + 2 tbsp mayonnaise
2 tsp Dijon mustard (original recipe - yellow mustard)
salt & pepper to taste

Directions

1. Place cubed potatoes in a pot and cover with water. Bring to a boil and cook until easily pierced with a fork. Do not overcook as they will fall apart.
2. Remove from water and rinse with cold water to cool and remove excess starch. Allow the potatoes to dry somewhat before continuing (to avoid dressing becoming watery).
3. Combine cooled potatoes, cucumber, radishes, celery, chives, and dill in a large bowl.
4. Whisk mayonnaise, mustard, salt, and pepper in a small bowl. Pour over potato mixture and stir to combine.