**Herbed Red Potato Salad**

**INGREDIENTS**

**Cooked Potato quarters:**

**20 pounds small new potatoes, scrubbed and sliced quarters**

**10 tablespoons salt**

**In two large pots combine sliced potatoes and salt. Cover with water by 1 inch. Bring to a boil over high heat, then reduce heat to medium-low and cook until potatoes are easily pierced by a paring knife and pulled out with little resistance, about 5 to 6 minutes. Don't overcook!**

**\*\*Reserve 2 1/2 cups cooking water before draining the potatoes for dressing. Transfer potatoes to the two stainless steel trays.**

**Blender Dressing:**

**2 1/2 cups of the potato cooking water**

**2 1/2 cups olive oil**

**1 bunch lightly packed fresh flat-leaf parsley, chopped**

**2 bunches chopped green onions**

**1 1/4 cups fresh lemon juice**

**1 1/4 cups Dijon mustard**

**20 cloves garlic, chopped**

**Freshly ground black pepper, to taste**

**In blender, combine the olive oil, parsley, green onions, lemon juice, Dijon mustard, garlic and freshly ground black pepper. Process until the herbs and garlic have been chopped into little pieces, then add in the reserved cooking water and blend just until emulsified.**

**Drizzle the potatoes with the herbed olive oil mixture and mix well. (It will look like you’ve poured in too much dressing, but don’t worry, the potatoes will soak it up!)**

**Wash & Chop up bunch of celery, additional bunch of green onions & bunch of parsley and store to add on Thursday morning.**