



Cucumber and Potato Salad

 **BRONSON**

Cucumber and Potato Salad

4 servings

Ingredients

- 1 cup red potatoes, cut into chunks
- 2 tablespoons avocado oil
- 1 tablespoon apple cider vinegar
- 2 teaspoons white balsamic vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon ground pepper
- 2 1/2 cups sliced, fresh English cucumbers
- 3 tablespoons diced red onion
- 2 tablespoons chopped, fresh dill weed

Directions

1. Place potatoes in a medium size pot and cover with cold water. Add a pinch of salt. Over medium heat, boil the potatoes until just tender when pierced with a fork. Remove from heat, drain, then gently plunge potatoes into ice water. Let potatoes sit 3-5 minutes, then drain thoroughly.
2. In a small bowl, whisk together the oil, vinegars, salt and pepper.
3. Place cucumber slices and chopped onion in a medium size bowl. Pour oil and vinegar dressing on top and mix well. Add potatoes and fresh dill and gently mix until well-coated.
4. Taste and season more if needed.
5. Serve at room temperature or chill and serve later. Will stay fresh 2-3 days in the refrigerator.