



Garlic Potato Salad

INGREDIENTS

4 red potatoes
½ cup good quality mayonnaise
3 cloves garlic, minced
½ teaspoon smoked paprika (optional)
2 tablespoons chopped fresh
Italian parsley leaves

DIRECTIONS

- Either bake or boil the potatoes. To bake, preheat the oven to 375 degrees, pierce each potato, and bake for 45 to 55 minutes, until tender. To boil, place potatoes in a large pot and cover with water. Bring to a boil for 20 to 25 minutes, until fork tender.
- In a large serving bowl, blend together the mayonnaise, garlic, and smoked paprika, if using. Cut the warm potatoes into small pieces and fold in the garlic mayonnaise mixture using a rubber spatula. Blend in the parsley.
- Serve the potato salad mounded on a colorful platter, and dust more paprika around the edge of the salad. Garnish the center with more chopped parsley.