**Smoked Potato Salad with Miso Dressing**

*(Yield: 4-6 servings)*

*“A slam dunk side for any get together, this smoky and salty potato salad brings in Morton® Fine Sea Salt for easily blended flavor plus the umami of blonde miso. Make sure the potatoes get tossed in the dressing while they are warm so the dressing soaks in and have some Morton® Coarse Sea Salt on the ready for added crunch with lots of scallions as a finishing touch.”*

*Ingredients:*

2-3 lbs Small red or fingerling potatoes

2/3 cup Morton® Fine Sea Salt

1 cup Mayonnaise

1 cup Dijon mustard

1 tbsp Sweet pickle relish

1 tbsp Dill, chopped

2 tbsp Italian parsley, chopped

Juice of 1 lemon

1 tbsp Grated white onion

1 cup Blonde miso

1-2 drops Liquid smoke

1 bunch Scallions, sliced thin

1 tsp Morton® Coarse Sea Salt

*Method:*

1. Cut potatoes into half or quarters.
2. Place potatoes and 2/3 cup of Morton® Fine Sea Salt into a large pot. Cover potatoes with cold water and turn the stove on medium-low heat.
3. Bring potatoes to a boil and cook until a knife easily slides through the middle of the potato, about 25-30 minutes.
4. Strain potatoes from water and place on a flat baking sheet, do not refrigerate.
5. While potatoes are cooling, mix mayo, mustard, relish, dill, parsley, lemon, white onion, miso and liquid smoke in a mixing bowl with a whisk until homogenous and smooth.
6. Carefully fold the dressing into the potatoes. Finish with scallions and Morton® Coarse Sea Salt.
7. Potato salad can be held in an airtight container under refrigeration for up to 3 days.