

Cajun Potato Salad

Margaret Scott - Murfreesboro, TN
Taste of Home Prize-Winning Recipes

Servings: 6

2 pounds small red potatoes
1/2 cup red onion, chopped
1/2 cup green onion, sliced
1/4 cup fresh parsley, minced
6 tablespoons cider vinegar, divided
1/2 pound smoked kielbasa OR
Cajun sausage, sliced
6 tablespoons olive oil
1 tablespoon Dijon mustard
2 cloves garlic, minced
1/2 teaspoon pepper
1/4 to 1/2 teaspoon cayenne pepper

Cook the potatoes in boiling salted water for 20 to 30 minutes or until tender. Drain. Rinse with cold water. Cool completely. Cut into 1/4-inch slices and place in a large bowl.

Add the onions, parsley and three tablespoons of the vinegar. Toss.

In a medium skillet, cook the sausage in oil for 5 to 10 minutes or until it begins to brown. Remove with a slotted spoon and add to the potato mixture.

To the drippings in the skillet, add the mustard, garlic, pepper, cayenne pepper and remaining vinegar. Bring to a boil, whisking constantly. Pour over the salad. Toss gently.

Serve immediately.

Per Serving (excluding unknown items): 134 Calories; 14g Fat (88.2% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 35mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.