

## Sesame-Tarragon Potato Salad

6 medium thin-skinned potatoes  
(red, white or gold)  
1/3 cup extra-virgin olive oil  
1/3 cup fresh lemon juice  
2 Tbsp. tahini  
1 Tbsp. dried tarragon  
2 tsp. Dijon mustard  
1/2 tsp. salt  
Bottled hot sauce, to taste  
1/2 cup minced red onion  
2 Tbsp. minced fresh parsley

**C**ut potatoes into cubes or bite-sized chunks, making about 6 cups. Steam until tender, then set aside to cool slightly.

In a large bowl, whisk together the oil, lemon juice, tahini, tarragon, mustard, salt and hot pepper sauce. Add potatoes, onion and parsley. Toss gently to coat.

Serve warm or cold.

6–8 servings

**Per serving:** 218 calories; 2g protein; 12 fat; 26g carbohydrate; 0mg cholesterol

**Source:** *Vegan Deli* by Joanne Stepaniak (Book Publishing Company, 2001), ISBN 1570671095

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