

WHAT YOU DON'T KNOW REALLY CAN HURT YOU

# color blind

SHEILA SOBEL

“Sobel combines voodoo and New Orleans’ history and culture into a mysterious and colorful story of trying to find one’s footing when everything seems insurmountable.”

— Jeanne Fredriksen-Booklist



Facebook.com/SheilaSobelAuthor



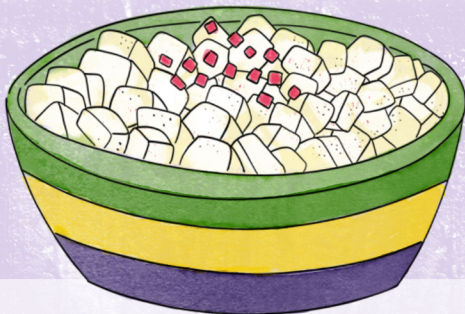
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# Creole Potato Salad



## **Yield: Serves 6-8**

### Ingredients

- 2 pounds Yukon gold potatoes
- 1/2 cup sweet onion, diced
- 1/2 cup celery, diced
- 1/2 cup red pepper, diced (reserve 1 Tablespoon for garnish)
- 2 tablespoons cider vinegar
- 1 teaspoon sugar
- 1/2 cup Creole mustard
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 3/4 teaspoon salt
- Cajun seasoning, for garnish

Place potatoes in lightly salted water to cover in large pot. Bring to boil on high heat.

Reduce heat to low; simmer 20 minutes or until potatoes are fork-tender. Drain, then quarter potatoes.

Mix mayonnaise, sour cream, Creole Mustard, salt, sugar and cider vinegar until well blended.

Add to warm potatoes, toss gently to coat.

Add red pepper, celery and onion, mix lightly.

Garnish with Cajun seasoning and red pepper.