

## SMOKEY JO'S VERSATILE POTATO SALAD

### Ingredients

600g New potatoes  
[Fino Extra Virgin Olive Oil](#), a good glug  
1 Lemon, zested & juiced  
[Lilliput Capers](#), a handful  
200g Gherkins, diced  
6 Spring onions, chopped  
1 bunch of Flat Leaf Parsley, chopped  
1 Bunch of Chives, chopped  
Chive flowers, if in season  
A sprinkle of [Halen Môn Sea Salt](#) and Black  
Pepper



Boil the potatoes in salted water until tender and drain well. Cut larger potatoes in half, and add some [Fino Extra Virgin Olive Oil](#) before leaving to cool.

Once cooled, gently combine the potatoes with the flat-leaf parsley, chives, [Lilliput Capers](#), gherkins and spring onions. Add another glug of [Fino Olive Oil](#), then add the lemon zest and juice, season with [Halen Môn Sea Salt](#) and black pepper and toss. If you want the dressing to be a little sweeter you can also add some of the pickling liquid from the gherkins.

Arrange the chive flowers on top for a beautiful pop of colour and voilà. Enjoy!

*Our potato salad recipe can also be the star of the show if you add some of our [Gravadlax](#), [Traditional Oak Smoked Salmon](#), [Hot Smoked Trout](#), or even fry some of our delicious [Teifi Organic Halloumi Cheese](#) and scatter it on top to create a wonderful light lunch for veggies or non-veggies.*