

## **INGREDIENTS FOR 4 TO 6 SERVINGS**

**2 Pounds Fingerling or Marble Potatoes**

**1 Tablespoon Kosher Salt**

**1 Cup Mayonnaise**

**½ Teaspoon Garlic Powder**

**Zest of 1 Lemon & Juice of ½**

**¼ Cup Grated Parmesan Cheese**

**Kosher Salt**

**Extra Virgin Olive Oil**



**Malbec**



**Porter**



## **PREPARATION**

In a large stock pot bring water to a boil. Add potatoes and salt to the water and boil uncovered 15-20 minutes or until just fork tender. Drain the potatoes, return to the stock pot and cover with a towel allowing the potatoes to steam around 5-10 minutes.

In a small bowl, mix together the kosher salt, mayonnaise, garlic powder, lemon zest and juice, and parmesan cheese. Taste. Add additional salt if desired. Transfer dip to a small serving bowl for dipping. Refrigerate until ready to serve.

Cut potatoes in half lengthwise, and place on a serving tray. Drizzle Extra Virgin Olive Oil over the potatoes, and add a sprinkle of additional salt before serving. Potatoes are best served slightly chilled or room temperature.

We also recommend trying it with artichokes, asparagus, or brussels sprouts. Steam veggies and allow to cool before dipping.