



# Mama's Potato Salad

## Ingredients

- 8 medium red potatoes, scrubbed and chopped
- 1 (12-ounce) package firm or extra-firm silken tofu
- 2 tablespoons prepared yellow mustard
- 1 tablespoon Dijon mustard
- 4 cloves garlic, minced
- 1 tablespoon fresh lemon juice
- ½ teaspoon sea salt
- ¼ cup dill pickle relish
- 4 large stalks celery, finely diced
- 1 medium red onion, finely diced
- sea salt
- freshly ground black pepper

## Instructions

1. Place the potatoes in a large pot and add cold water to cover. Bring the water to a boil over medium-high heat, then reduce the heat to medium-low and simmer the potatoes until just tender, 8-10 minutes. Drain the potatoes in a colander and rinse them under cold water until cool.
2. In a blender, combine the silken tofu, yellow mustard, Dijon mustard, garlic, lemon juice, and salt. Blend until smooth and creamy.
3. Transfer the mixture to a large bowl, add the relish, and stir well to combine. Add the celery, onion, and potatoes and toss gently to combine. Season with salt and pepper to taste.
4. Cover and chill for 1 hour. Taste and adjust seasoning before serving.
5. Store the salad in an airtight container in the refrigerator for up to 1 week.