

# SYROS POTATO CAPER DIP

| <b>Ingredients</b>                    | <b>Amounts</b>    |
|---------------------------------------|-------------------|
| Yukon Gold potatoes peeled and boiled | 2 ea.             |
| Extra-virgin olive oil                | 5 Tbsp.           |
| Onion grated                          | 1 ea.             |
| Capers                                | $\frac{3}{4}$ cup |
| Red wine vinegar                      | 1-2 Tbsp.         |
| Mayonnaise                            | 2 Tbsp.           |
| Parsley chopped                       | for garnish       |
| Salt                                  | to taste          |
| Pepper                                | to taste          |

## **Method**

1. Combine boiled potatoes, olive oil, onion, capers, red wine vinegar, parsley, and salt and pepper in food processor. Pulse for 15 seconds or until ingredients are roughly chopped.
2. Add mayonnaise to ingredients in processor and pulse until blended evenly. Do not over process to maintain texture.
3. Serve as an appetizer dip with toasted garlic bread, or as a spread for grilled fish or chicken.

Yield: 2 cups