

Potato Salad

- 4-5 Russet potatoes, peeled, cooked and chopped
- ½ c. finely chopped raw spinach leaves
- 2-3 finely grated baby carrots
- 1-2 T. finely chopped onion
- 1/4 of a bell pepper, red, orange or yellow, chopped
- Juice of one small lime or ½ lemon
- Sprinkle of celery seed
- **Cashew Mayo Relish** or your favorite vegan mayo
- Salt to taste
- Fresh dill, finely chopped

Mix all ingredients together and enjoy!

Homemade Refrigerator Dill Pickles

Yield: 2 pint jars

- 1 ½ c. water
- Juice of 3 lemons
- ¾ t. salt
- Fresh organic Persian cucumbers (New Seasons)
- Fresh dill
- Fresh sweet onion, sliced
- Fresh peeled garlic cloves

Directions

1. Stir together water, lemon juice and salt.
2. Alternate in two pint-sized jar layers of dill, garlic, sweet onion slices and sliced cucumbers (unpeeled).
3. Fill with lemon water and cover.
4. Keep in fridge for at least 3 days and enjoy! Use within 1 month.