

# Tuscan Potato Salad

Linda Cronk

3 lb. Cubed red potatoes

2/3 c Parmesan

1 Cup Ricotta cheese

4 Cloves garlic, mashed

1/2 Red onion, thinly sliced

1/2 c Olive oil

6 Tablespoons Cider vinegar

1/2 Cup Fresh parsley, chopped

Salt & Pepper to taste

Cook potatoes in boiling salted water until just tender. Drain.

While potatoes are still hot, stir in remaining ingredients.

Chill before serving.