



# ***Chef at the Market***

a tasty project of the 2012 Downtown Market  
Mondays • 4:00-8:00PM • Golden Heart Plaza

## **Open Face Potato Salmon Sandwich**

1 cup mayonnaise  
2 tablespoons fresh dill  
1 tablespoon lemon juice  
1 tablespoon Dijon mustard  
Blend together

Steam or boil potatoes with skin on, slice while still warm, spread mayonnaise on bread layer with; sliced potatoes, smoked salmon, sliced hard boiled eggs and a squeeze of horseradish sauce

## **Horseradish Sauce**

1 cup sour cream  
6 tablespoons horseradish  
Salt and pepper to taste blend together and drizzle over sandwich with snipped fresh chives

## **Honey Yogurt Tarts**

1 quart of whole Greek yogurt strained over night  
Place yogurt in cheese cloth and allow dripping out excess moisture over night  
Softly blend with 1 ½ cups local honey  
Scoop into baked tart shells and top with berries

Recipes provided by Chef Tim Frank, Westmark Hotel & Conference Center