Roasted Garlic or Holi Truffle Potato Salad

- **4 MEDIUM TO LARGE POTATOS**
- 1/4 CUPROASTED GARLIC HOLI AIOLI (OR HOLI TRUFFLE)
- 1/4 CUP CARROTS CHOPPED FINE
- 1/8 CUP CELERY CHOPPED FINE
 - 2 TBLSP RED ONIONS CHOPPED FINE
 - I TBLSP CHIVES
 - I TBLSP PARSLEY
 - I TSP SUGAR
 - *SEASON TO TASTE WITH SALT AND PEPPER

CUT POTATOES AND BOIL WITH SALT FOR 4 MINUTES UNTIL FORK-TENDER,
COOL, THEN ASSEMBLE THE SALAD WITH THE REMAINDER OF INGREDIENTS.

