



## Creamy Potato Salad

### **Serves eight**

2 pounds potatoes – scrubbed  
½ cup sour cream  
½ cup mayonnaise  
2 TBS cider vinegar  
1 tsp. salt  
1 tsp. black pepper  
2 stalks celery  
2 TBS chopped celery leaves  
the greens of four scallions – chopped + a more for garnish

Place the scrubbed potatoes in a pot and cover with cold water. Add some salt and bring to a boil. Cook your potatoes on a soft boil – don't let the water start boiling furiously. At about 20 minutes start piercing them with a long fork. If you can pierce the potato all the way through it is ready. Remove it into a pan. Chances are that not all the potatoes will be ready at the same time so check all of them. Please do not dump them with the water. You will bruise them and we need them to be intact so you can cube them. Let them cool down completely in a flat pan. Once they are cooled, peel them and cube them into a bowl.

Whisk together the sour cream, mayonnaise, cider vinegar and salt and pepper.

Add the celery, celery leaves and scallion greens to the potatoes. Add the dressing and fold it in carefully so as not to mash the potatoes. Mix it well. Taste for salt and adjust if necessary. Cover the bowl and refrigerate for one hour before serving.

Serve your potato salad with extra scallion greens on top as a garnish. Enjoy.

**CALORIES 209.94; FAT 13.11 grs (sat 3.13; mono 2.93; poly 6.40); PROTEIN 2.73 grs ; FIBER 0.42 grs; CARBS 21.60 grs; CHOLESTEROL 53.28 mg; IRON 10.59 mg; SODIUM 411.10 mg; CALCIUM 32.80 mg**