

All American Potato Salad

Ingredients

8 large potatoes
1 small white onion, chopped fine
4 Tablespoons olive oil
4 Tablespoons cider vinegar
1 cup low-fat yogurt
2 Tablespoons each: sweet pickle relish and mustard
1/2 (one-half) cup chopped celery
1/2 (one-half) cup chopped green pepper
12 cherry tomatoes, cut in half

Method

Wash potatoes, but do not peel. Place in large soup pot and cover with cold water. Bring to boil and simmer about 20 minutes or until tender. Drain carefully. Immediately rinse with cold water for five minutes to help loosen skins. Drain and set aside for ten minutes. Peel potatoes (the skin should slip off easily) and cut into cubes into a large salad bowl. Combine warm potatoes, onions, oil and vinegar. Stir well. Cover and chill at least four hours. Fold in yogurt, pickle relish, mustard, celery and green pepper. Pour into serving bowl and garnish with cherry tomatoes. Cover and chill until serving. Yields eight servings.