

POTATO SALAD
The Cooks Next Door

10 c. red potatoes, diced
4 stalks celery, diced
1/2 c. red onion, chopped
1 Tb. dried dill (or 1/4 c. fresh)
1 c. mayo
1/2 c. plain yogurt
1/4 c. milk
1 Tb. yellow mustard
1 Tb. dijon mustard
Salt & Pepper to taste

Place the diced potatoes in a pot with cold water. Boil until just tender. Drain and allow to cool. Add celery and red onion, salt & pepper to potatoes. In a separate bowl, mix mayo, yogurt, dill, milk and mustards. Pour dressing over potatoes and carefully stir to combine. Refrigerate until serving - at least an hour to allow flavors to develop. This serves a lot (at least 10).