

## **Creamy Red Potato Salad**

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**Servings: 12**

**Preparation Time: 30 minutes**

**Cook time: 20 minutes**

**2 1/2 pounds small red potatoes, cut into 1/4-inch slices**

### **VINAIGRETTE**

**2/3 cup canola oil**

**1/3 cup red wine vinegar**

**2 Tablespoons Dijon mustard**

**3/4 teaspoon salt**

**1/2 teaspoon dill weed**

**1/4 teaspoon garlic salt**

**1/4 teaspoon pepper**

### **SALAD**

**2/3 cup mayonnaise**

**2/3 cup sour cream**

**2 cups sliced radishes**

**2/3 cup green onions, thinly sliced**

**1/2 cup fresh parsley, minced**

**4 hard-cooked eggs, chopped**

Place the potatoes in a Dutch oven and cover with water. Bring to a boil. Reduce the heat. Cover and cook the potatoes for 15 to 18 minutes or until tender. Drain.

Transfer the potatoes to a large bowl.

In a small bowl, whisk the vinaigrette ingredients. Pour over the potatoes. Gently toss to coat. Cool slightly. Cover and refrigerate until chilled.

In a small bowl, combine the mayonnaise and sour cream. Stir in the radishes, onions and parsley. Add to the potatoes. Mix gently.

Top with the eggs.

Chill until ready to serve.

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Per Serving (excluding unknown items): 255 Calories; 27g Fat (91.6% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 81mg Cholesterol; 310mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.