
Dilled Potato Salad with Feta

The Essential Southern Living Cookbook

Preparation Time: 15 minutes

Start to Finish Time: 2 hours 50 minutes

2 pounds small red potatoes, unpeeled

1/3 cup red wine vinegar

1/3 cup vegetable oil

3 tablespoons chopped OR 1 tablespoon dried dill

1/2 to 1 teaspoon table salt

1/2 teaspoon black pepper

1 large red bell pepper, chopped

1 cucumber, cut in half lengthwise and sliced

1/2 cup sliced scallions

1 package (4 ounce) crumbled feta cheese

In a pot, bring the potatoes with water to cover to a boil. Cook for 25 to 30 minutes or just until tender. Drain and cool. Cut the potatoes into quarters.

In a bowl, whisk together the vinegar, oil, dill, salt, and black pepper. Pour over the warm potatoes.

Stir in the bell pepper, cucumber and scallions. Add the cheese. Toss to combine.

Cover and chill for at least two hours.

Yield: 6 to 8 servings

Salads

Per Serving (excluding unknown items): 1116 Calories; 105g Fat (81.9% calories from fat); 25g Protein; 27g Carbohydrate; 5g Dietary Fiber; 134mg Cholesterol; 2847mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 3 Vegetable; 19 Fat; 1/2 Other Carbohydrates.