

Greek Potato Salad II

Vicki Butler

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*3 to 4 pounds red potatoes
1 large carrot, finely
chopped
1 medium red onion,
chopped
1/2 cup mayonnaise
1/4 cup sour cream
3 to 4 tablespoons apple
cider vinegar
1/2 teaspoon dried dill
salt (to taste)
pepper (to taste)*

In a pot with water to cover, boil the potatoes until done. Cut the potatoes in smaller pieces than regular potato salad, leaving the skins on.

In a bowl, mix the carrot, red onion, mayonnaise, sour cream, vinegar, dill, salt and pepper.

Add the potatoes. Toss well to cover.

Can be served warm or chilled.

Stores well.

Per Serving (excluding unknown items): 1283 Calories; 106g Fat (67.1% calories from fat); 10g Protein; 107g Carbohydrate; 9g Dietary Fiber; 64mg Cholesterol; 708mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 Vegetable; 3 Fruit; 0 Non-Fat Milk; 10 1/2 Fat.