

Potato Salad

¼ red onion, sliced very thin
1 cup very thinly sliced celery
¾ cup Greek yogurt
¾ cup mayo
1 tsp dried parsley
1 tsp dried dill weed
½ tsp garlic powder
½ tsp onion powder
1 tbsp white vinegar
1 tbsp apple cider vinegar
¼ tsp black pepper
Salt, to taste
2 large potatoes



Potato salad and I are not friends. Too many childhood memories of warm, mayonnaise-covered over- and under-cooked potatoes with not enough salt and always some strange ingredient that the maker thought was absolutely essential. Personally, I prefer German potato salad, but that potato salad, however delicious it is, is not conducive to good eating on a hot summer day. So, when I was tasked with making a potato salad, I was a bit stumped at first. Then, I remembered this recipe I have for a creamy cucumber salad and decided to use that dressing recipe on potatoes. It worked like a charm. The Greek yogurt helps keep it all tart and not too heavy, and the dill makes everything bright and fresh. It's my new go-to. Looks like potato salad and I might be friends after all.

Mix everything but the potatoes together. Taste and adjust for salt. You can make this dressing well in advance. In fact, it gets better as it sits in the fridge.

Cut your potatoes into roughly 1-inch chunks. I don't peel them. Boil the potatoes in well-salted water until tender but not falling apart. This took me about 12 minutes but could take you more or less time. Just keep an eye on them. Drain the potatoes very well and let cool for a few minutes.

Add the still warm but not painfully hot potatoes into the dressing. Mix well. Cover and chill in the fridge for several hours. You can make the salad a day in advance. It keeps well as long as it stays covered.

Just before serving, taste and adjust for salt, vinegar, and pepper.

If the mood strikes you, curry powder instead of dill weed, or lemon juice instead of vinegar, would be a nice change.