

## New Recipe for Potato Salad



- 3½ lbs. red-skinned potatoes, peeled, cut into ¾-inch pieces
- 3 Tbsp. white vinegar
- 2 hard-boiled eggs, chopped
- 1/2 C chopped onion
- 1/2 C chopped celery
- 1/3 C chopped Italian parsley
- ¾ C mayonnaise
- ¾ C sour cream
- 4 Tsp. Dijon mustard

Cook potatoes in large pot of boiling water until tender, about 12 minutes. Drain. Transfer potatoes to a large bowl. Drizzle vinegar over hot potatoes. Cool to room temperature.

Mix eggs, onion, celery and parsley into potatoes. Whisk mayonnaise, sour cream and mustard in medium bowl. Mix into potato mixture. Season with salt and pepper. Cover and refrigerate (Serves 6.)