

## **Judy's Red Potato Salad with Yogurt & Cucumbers**

5-6 medium new potatoes [or a like amount of baby red new potatoes, about 2 lbs.]  
1/2 cup chopped dill pickle or dill pickle relish  
1/2 cup chopped celery  
2 Tbl. chopped chives and/or green onions  
1 Tbl. chopped/minced parsley (optional)  
1 cup chopped burpless cucumber (or English cucumber) if in season\*  
2 eggs, hard-boiled and chopped (optional)  
1 cup lite mayonnaise  
1/2 cup non-fat plain yogurt  
1/2 cup lite sour cream ( or just add 1 cup yogurt in total)  
1 tea. Dijon-style mustard  
4 Tbl. rice vinegar  
1 tea. sugar  
1/2 tea salt  
1 tea. celery seed  
Dash ground, black pepper

Wash and cut potatoes to 1-inch chunks. Boil 8-10 minutes; do not overcook. Drain, Cool (run cold water over them and add a tray of ice cubes). After the potatoes are cool and drained, add the pickles/pickle relish, celery and herbs. Splash with some Champagne or rice vinegar, maybe 2 Tbl.; toss and refrigerate for a couple of hours to meld the flavors.

For the dressing:

Mix mayonnaise, yogurt, sour cream, mustard, 2 Tbl. vinegar, sugar, salt, celery seed and pepper. Chop the hard-boiled egg. Add the chopped yolks to the dressing; add the whites to the potato mixture. Mix the dressing with the potato mixture.

*\*Note: If you don't want to add yogurt just use mayonnaise; the egg can be omitted for a vegetarian option. In the summer when the cucumbers are plentiful, I add a cup of chopped cucumber. Garnish with chopped chives or green onions.*

This is the Original recipe. I have modified it over the years to what is above.

### **Judy's Favorite Red Potato Salad with Yogurt and Cucumbers**

Cube enough new, red potatoes to fill a 3-quart saucepan. Cover with water; add about 1 tea. salt. Bring to boil, simmer for 8-10 minutes until the potatoes are just barely tender. Do not overcook. Drain and chill.

Chop:

1 cup celery

1/2 cup dill pickle

1 large cucumber, peeled

1/4 cup green olives including pimento

1/4 cup finely sliced green onions

Dressing:

1 cup lite mayonnaise

1/2 cup non-fat yogurt

1/2 cup lite sour cream

1 tea. Dijon mustard

3 Tbl. rice vinegar

1 tea. sugar

1/2 tea. salt

1 tea. celery seed

1/8 tea. ground black pepper

Combine all. Top with finely minced parsley, green onion, and sliced tomatoes.