

## **FRESH DILL POTATO SALAD**

*From [www.pallensmith.com](http://www.pallensmith.com)*

- 7 cups potatoes cut into discs with skin left on
- 1/2 cup vinaigrette or Italian Salad dressing
- 1/2 cup sour Cream
- 1/2 cup mayonnaise
- 2 tsp. horseradish
- 3 green onions finely chopped
- 2 Tbsp. Fresh dill
- Salt & pepper to taste

1. Cook the sliced potatoes until just tender then rinse and drain them. Put the potatoes into a bowl and cover them with the vinaigrette or Italian salad dressing. Do this while they are still hot so that they will absorb more of the flavor of the dressing. Refrigerate a few hours.
2. Lift the potatoes out of the marinate and place in another bowl, set aside.
3. To the marinate add the remaining ingredients: sour cream, mayonnaise, horseradish, green onions, dill, salt and pepper to taste. Blend together and fold into the potatoes. Refrigerate until ready to serve.

Serves 4