

Summer Potato Salad

Courtesy of Carole's Creations

Prep Time: 25 minutes

Cooking Time: 10 -20 minutes

Serves:

CChints: The hardest part of this or any potato salad recipe is getting the potatoes right. Cook them too long and they turn to mush, not cooked enough and they are crunchy. It's important to test a piece often. Part of the secret is cutting them all the same size so they cook evenly. We like 1 inch pieces.



2 pounds red potatoes, unpeeled
1/4 cup prepared bacon bits (cook 3 slices or save time and by precooked jarred)
1 green onion, sliced thin, green parts only
1/4 cup yellow sweet onion, diced
1 stalk of celery, diced
1-1/2 teaspoon butter
1/2 cup reduced fat mayonnaise
1 tablespoon yellow prepared mustard
1 teaspoon Dijon mustard
2 tablespoons fresh dill, chopped
1/2 cup sweet pickle relish
1/2 teaspoon salt
Dash of pepper
Garnish – paprika

Rinse the potatoes and cut them into equal sizes so they cook evenly. Put them in a large pot and fill it with cold water. Add a little salt and bring the water to a boil and add a little salt. When it comes to a boil reduce the heat slightly and let them boil until they are tender, about 10 – 20 minutes, covered.

After 10 minutes, carefully remove a piece from the pot and let it cool slightly. Taste it for tenderness. If they are still too crunchy, let them cook another 5 minutes and do another test.

While you are waiting you can prepare the other ingredients. If you are cooking bacon, let it cool, crumble it and set aside. If you are using the jarred variety, keep it separate from the other items.

Cook the yellow onions and celery in the butter. Put all 3 in a microwaveable container and cook for 30 seconds. Stir and cook for 30 seconds more until they have softened. Leave in the container for now.

When the potatoes are done, drain them and return them to the pot and add the bacon. Let them cool while you prepare the dressing.

In a small bowl, combine the mayonnaise through fresh dill. Pour the potatoes in to a large mixing bowl. Add the dressing, onions, celery and butter and the rest of the ingredients. Gently fold everything together to it all blends evenly.

Garnish with optional paprika, cover and chill. Enjoy.