

ALI'S KITCHEN

Tangy Olive Potato Salad Has Flavor to Spare

Potatoes absorb flavors from creamy dressing when dish has sat in the fridge for a day

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

The tangy flavors of this potato salad are wonderful. The dish gets even better after it has sat in the refrigerator for a day and the potatoes have had a chance to absorb all those flavors from the creamy dressing!

This recipe fed six of us. You can easily double or triple it to feed more people. After all, this is the perfect dish to bring to a friend's grill-out or a neighborhood potluck!

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INGREDIENTS:

Olive Potato Salad

- 5 medium russet potatoes
- 3 eggs (hard-boiled)
- 3/4 cup black olives (sliced)
- 1/4 cup red onion (finely diced)
- 1/4 cup dill pickles (finely chopped)

Salad Dressing

- 1/3 cup mayonnaise
- 1/3 cup plain Greek yogurt
- 1 Tbsp. white sugar
- 2 Tbsp. pickle juice (from the jar of dill pickles)
- 1 Tbsp. Dijon mustard
- 1 tsp. salt
- 1 tsp. black pepper
- 1 Tbsp. fresh dill, chopped





DIRECTIONS

Place the potatoes in a large pot, cover with water and bring to a boil. Cook until tender and easily pierced with a fork, about 35-50 minutes.

Allow the potatoes to cool, then peel and dice.

Peel the hard-boiled eggs and dice.

In a large bowl, combine potatoes, eggs, olives, onion, and dill pickles. Set aside.

Prepare the dressing: In a small bowl, add the mayonnaise, yogurt, sugar, pickle juice, mustard, salt, pepper, and dill. Stir well until all is mixed together.

Pour the dressing over the eggs and potatoes and gently fold together to combine.

Refrigerate until ready to serve.

Enjoy! **BCT**

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