

Molly's Potato Salad

12 servings

3 lbs Red Bliss potatoes

1 small red onion

¼ cup olive oil

3 T balsamic vinegar

Fresh Dill (to taste – I add about 1/2 cup)

1 t salt

½ t pepper

½ c light mayo (optional)

Cube the potatoes and boil until cooked but still firm (about 10-15 minutes). Mix dressing in a covered jar and shake to combine oil, vinegar and spices. Finely dice the onion. While the potatoes are still HOT add the onions, dressing and toss to coat. Chill until time to serve ... tossing the potatoes in the dressing while they are still hot is the secret!

Optional: if you are a mayo lover, then add a small amount of light mayo to the potato salad once it is chilled – although it is great without it

	Without Mayo	With Light Mayo
Calories	125.8	159.8
Fat	4.7g	8.0 g
Cholesterol	0 g	3.5 mg
Carbohydrates	19.1 g	19.9 g
Protein	2.2 g	2.3g
Fiber	2.0g	2.1g