

# Creamy Potato Salad with Herbs

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## **Servings: 8**

*2 1/2 pounds small new potatoes, quartered*  
*Kosher salt*  
*3 tablespoons apple cider vinegar*  
*1/2 cup mayonnaise*  
*1/2 cup sour cream*  
*1 teaspoon sugar*  
*3 hard-boiled eggs, peeled and chopped*  
*2 stalks celery, chopped*  
*1/4 cup chopped fresh chives*  
*1/4 cup chopped fresh dill*  
*freshly ground pepper*

## **Preparation Time: 20 minutes**

Place the potatoes in a large pot. Add water to cover. Season with salt. Bring to a boil. Reduce the heat and simmer until tender, 10 to 15 minutes. Drain. Transfer to a large bowl.

Add one tablespoon of vinegar and 1/2 teaspoon of salt. Toss. Allow to cool.

In a small bowl, mix the mayonnaise, sour cream, remaining two tablespoons of vinegar and the sugar.

Add to the potatoes along with the eggs, celery, chives and dill. Season with salt and pepper to taste. Toss.

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Per Serving (excluding unknown items): 163 Calories; 17g Fat (87.9% calories from fat); 3g Protein; 2g Carbohydrate; trace Dietary Fiber; 91mg Cholesterol; 118mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.