

# **Tangy Potato Salad**

Taste of Home

**Servings: 13**

**Start to Finish Time: 40 minutes**

**4 pounds red potatoes, cubed**  
**3 tablespoons white wine vinegar**  
**2/3 cup white wine vinegar**  
**8 hard-cooked eggs, diced**  
**6 radishes, thinly sliced**  
**1/2 cup minced chives**  
**1 cup buttermilk**  
**1/2 cup mayonnaise**  
**2 tablespoons prepared mustard**  
**1 tablespoon dried minced onion**  
**1 tablespoon dill weed**  
**1/4 teaspoon salt**  
**1/4 teaspoon pepper**

Place potatoes in a dutch oven; cover with water. Bring to a boil.

Reduce heat; cover and cook for 10-15 minutes or until tender. Drain. Immediately sprinkle with 3 tablespoons vinegar; cool.

Place potatoes in a large bowl. Add the eggs, radishes and chives.

In a small bowl, combine the buttermilk, mayonnaise, mustard, onion, dill, salt, pepper and remaining vinegar. Pour over potato mixture and gently stir to coat.

Refrigerate until chilled.

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Per Serving (excluding unknown items): 231 Calories; 11g Fat (40.9% calories from fat); 8g Protein; 28g Carbohydrate; 2g Dietary Fiber; 134mg Cholesterol; 185mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.