

Patriotic Potato Salad

Ingredients:

5 russet potatoes, peeled and cut into 1 ½ inch chunks
6 hard-cooked eggs, peeled and halved
1 medium carrot, peeled and grated
2 medium scallions (green onions, white part and 2 inches of green), thinly sliced
3 tbl. chopped fresh dill
2 tbl. chopped fresh parsley
1 tbl. caraway seeds
½ tsp. salt
½ tsp. pepper
¾ cup sour cream
¾ cup Hellmann's mayonnaise

Directions:

Heat a medium-sized saucepan of water to boiling. Add the potatoes and cook until just tender, about 15 – 20 minutes. Drain and cool.

Combine the eggs, potatoes, carrot, and scallions in a large bowl. Add the dill, parsley, caraway, salt and pepper and gently toss to combine.

Mix the sour cream and mayonnaise and gently fold into the potato mixture.

Refrigerate to salad several hours before serving to allow flavors to blend.

~ Credit: Silver Palate Good Times Cookbook