

Red Potato Salad

Ingredients

- 3 pounds small red potatoes
- 1 cup Hellmann's mayonnaise
- 1/4 cup milk
- 2 tablespoons Grey Poupon mustard
- 2 tablespoons whole-grain mustard
- 1/2 cup chopped fresh dill
- 1/2 cup chopped celery
- 1/2 cup chopped red onion
- Salt
- Fresh Ground Pepper

Directions

Place the potatoes with about 2 tablespoons of salt in a large pot of water.

Bring the water to a boil, and then lower heat to simmer for about 15 minutes, until the potatoes are barely tender when pierced with knife.

Drain the potatoes in colander, & then place the colander with the potatoes over the empty pot and cover with a clean, dry towel. Leave them for 15-20 minutes.

In a small bowl, whisk together the mayonnaise, milk, Dijon mustard, whole-grain mustard, dill, 1 teaspoon of salt, and 1 teaspoon of pepper. Set aside.

When the potatoes are cool enough to handle, cut them into quarters or halves, depending on their size. Place the cut potatoes in a large bowl.

While the potatoes are still warm, pour enough dressing over them to moisten.

Add the celery and red onion, 2 teaspoons of salt and 1 teaspoon of pepper. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend.