



Jon's Potato Salad

YIELD: 6 to 8 servings

COOKING TIME: Prep & Cook about 1 hour

WINE SUGGESTION: 2018 Viognier, Sonoma Valley

INGREDIENTS

2 ½ lbs Red Skinned Potatoes, scrubbed
1 cup corn kernels
1 cup chopped celery
½ cup chopped red onion
2/3 cup plain, Greek yogurt
1/3 cup mayonnaise
½ cup seasoned rice vinegar
3 tablespoons minced, fresh cilantro
½ teaspoon ground pepper
salt to taste

PREPARATION

In a 5 to 6-quart pan, bring 3 quarts of water to a boil. Add potatoes, cover and cook over medium heat until potatoes are just tender when pierced, about 30 to 40 minutes. Drain and immerse in cold water. When cool, cut into ¼ inch cubes.

In a large bowl, combine potatoes, corn, celery and red onion.

In a small bowl, blend yogurt, mayonnaise, vinegar, cilantro and pepper. Pour dressing over potato mixture and gently, thoroughly mix. Season with salt and additional pepper to your taste.