



Dill Potato Salad

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| 1 lb. russet potatoes (6 potatoes), peeled and diced evenly | 1 tsp. balsamic vinegar (white balsamic vinegar for a brighter appearance) |
| 2 eggs | 1 tsp. Dijon mustard |
| ½ cup reduced fat mayonnaise | 1 dill pickle, diced |
| ¼ cup reduced fat sour cream | 1 Tbsp. dried dill |
| 2 ribs celery, washed, and diced | |
| 1 medium yellow onion (red for a stronger flavor), finely diced | |

For an electric multi-cooker/pressure cooker:

1. Wash hands. Put steamer basket or rack in the pressure cooker inner pot. Add 1 ½ cup water to the bottom of the pot. Place peeled and diced potatoes in a steamer basket or top of the rack. Place two fresh eggs in the shell on top of potatoes.
2. Secure the lid on the multi-cooker, ensure the pressure release valve is set on sealing. Use the manual or pressure cook button, set for 4 minutes on HIGH pressure. Use the quick release method and carefully remove the lid.
3. Using tongs, move eggs into an ice bath to stop the cooking process and for easy peeling. Once eggs are cooled, peel and chop eggs. Wash hands.
4. Remove potatoes from multi-cooker slowly and place in a shallow container to allow for faster cooling.
5. Combine mayonnaise, sour cream, celery, onion, balsamic vinegar, mustard, pickle, and dill in a separate bowl.
6. Add mayonnaise mixture with potatoes and eggs in a large bowl.
7. Serve right away or refrigerate for 30 minutes for a stronger flavor.

Stovetop:

1. Cover potatoes with water in a large saucepan and boil for about 10 to 12 minutes, until just tender. Pour off water and peel. Cut potatoes into cubes and place in large bowl.
2. Combine potatoes with eggs, celery, red onion, and dill pickle.
3. In another bowl, combine the sour cream, mayonnaise, vinegar, dill, and Dijon mustard.
4. Add to the potatoes and stir gently to combine. **YIELD: 6 servings**

STORAGE: Store in the refrigerator in a sealed container for 3-5 days. Freezing is not recommended

Nutrition Facts (per serving): 220 calories, 9 grams fat, 75 milligrams cholesterol, 320 milligrams sodium, 28 grams carbohydrate, 3 grams fiber, 6 grams protein

Stovetop recipe can also be found at University of Illinois Extension: Recipes for Diabetes <https://extension.illinois.edu/diabetesrecipes>