

Three Potato Salad
By Dorothy Zehnder

3 medium russet potatoes, peeled and cubed (9 oz.)
3 medium unpeeled red potatoes, cubed (7 oz.)
1 large sweet potato, peeled and cubed (7 oz.)
1 medium onion, chopped (1/2 cup)
1 cup mayonnaise
2 Tablespoons sugar
1 Tablespoon white vinegar
1 teaspoon salt
¾ teaspoon dill weed
½ teaspoon pepper

Place all of the potatoes in a Dutch oven; cover with water. Cover and bring to a boil. Reduce heat; cook for 15-25 minutes or until tender. Drain and cool. Place potatoes in a large bowl; add onion. In a small bowl, combine the remaining ingredients. Pour over potato mixture and toss gently to coat. Cover and refrigerate overnight.

Makes 15 servings

***Note from Dorothy – This is a great dish for any gathering and is so easy it make. It is best if made 1 or 2 days ahead. If you like it a little sour, I added about ¼ cup pickle relish.*