

# U The Lexingtonienne U

## SOUR CREAM REDSKIN POTATO SALAD

- 2-3 pounds redskin potatoes
- 1 C mayonnaise
- 1 C sour cream
- 1 stalk celery, finely diced
- 1/5 (approx) of a green bell pepper, finely diced
- 1 bundle (or less) green onion, chopped
- Salt & pepper to taste

Place potatoes in a large pot and fill with enough cold water to cover them. Salt your water, then bring to a boil. Reduce to a simmer and cook for about 15-20 minutes until potatoes are tender when pierced with a fork. Drain and allow to cool slightly.

Combine mayonnaise and sour cream in a small bowl. Add celery, bell pepper, and onion and mix well. Salt & pepper to taste, although you should be somewhat generous.

When potatoes are cool enough to handle, cut into bite-size pieces and place in a large bowl. I added salt here as well. Add your mayonnaise mixture, stirring in gradually (in case you decide you don't want to use all of it), to the slightly warm potatoes. Transfer to your serving bowl, cover, and refrigerate until ready to serve.

