



Chi Town Dill Pickle Potato Salad
Tater Salad dressed up Chicago Style

- 1-pound red potatoes, washed; dice 1/2 inch
- 1/2 teaspoon celery salt
- 1/4 cup Greek plain yogurt
- 2 Tablespoons Kosher pickle juice
- 1 teaspoon yellow mustard
- 1 teaspoon minced sport peppers
- 2 Tablespoons olive oil
- 1/8 teaspoon ground black pepper
- 2 Tablespoons Chicago style (neon green) relish, divided
- 1/4 cup chopped onion
- 6 grape tomatoes, chopped
- 2 Kosher dill pickle, chopped

Place the potatoes in a large pot; add water to cover them about 1 inch. Add celery salt; cover; bring to boil over medium high heat. Reduce heat to maintain low boil; cook until potatoes are just tender with a little bite. Check about 8 to 10 minutes. Do not overcook; drain water from potatoes.

Meanwhile in a small bowl, combine yogurt, pickle juice, mustard; and minced peppers; whisk in olive oil; season with black pepper to taste.

In medium sized bowl, mix potatoes with onions; stir in yogurt mixture. Mix in 1 Tablespoon relish. Chill in refrigerator until serving.

Before serving, fold in tomatoes, dill pickles, and remaining tablespoon relish. Yield: serves 4

About the Recipe: What is the perfect potato salad to serve with those hot dogs? It's one from the land of lakes and prairies, Chicago. The taters are dressed with those winning flavor favorites, mustard, hot peppers, relish, onions, tomatoes, and dill pickles. Pair it up with a hot dog that's tucked inside a poppyseed bun for a perfect picnic treat.