



Game-Day Country Potato Salad

There's No-Mayo to Worry About

- 1-pound small red potatoes, halved
- Salted water as needed
- 3 Tablespoons white wine vinegar
- 3 Tablespoons chicken stock or broth, divided
- 1 to 2 Tablespoons pesto sauce
- 1 teaspoon Dijon mustard
- 1 Tablespoon mild pepperoncini juice (from jar)
- 1/2 teaspoon salt or to taste
- 1/4 teaspoon ground black pepper to taste
- 1 Tablespoon minced mild pepperoncini
- 1 cup red cherry tomatoes, halved
- 1 cup yellow grape or small tomatoes, halved
- 2 to 3 Tablespoons minced fresh cilantro or parsley

Optional Add-In: 4 ounces Queso Fresco cheese,
sliced lengthwise into finger-like sticks

Cook Potatoes: Add potatoes to pot of cold, salted water. Over medium high heat, bring to boiling; cook until tender, about 20 to 25 minutes. Drain well; transfer to mixing bowl. Combine vinegar and 2 Tablespoons chicken stock together; sprinkle over potatoes; toss to coat. Place in refrigerator to chill about 30 minutes.

Prepare Dressing: In a small bowl, combine pesto sauce, mustard, pepperoncini juice, and reserved 1 Tablespoon chicken stock if needed, salt and black pepper to taste.

Combine Add-In Veggies: Add minced pepperoncini, red and yellow halved tomatoes and chopped cilantro; toss. Season as desired with additional salt and ground black pepper; set aside. Serves: 2 to 4

Cook's Note: I'm adding an additional recipe to make if you would like a challenge. The little meltaway bits are like mini cheese sandwiches- melty when hot; chewy when cool. They are fun to make, serve, or enjoy as cheese bits.

About the Recipe: The perfect side to take along for a picnic or tailgate party is potato salad. Since this recipe is a no-mayo style, it's take-along and serving friendly. A bonus is that the tomatoes are mixed right in, like two salads in one.

Optional for the Adventurous Cook:

Prepare Latin American Fried Cheese Bits: Heat a non-stick sauté pan over medium high heat for 1 to 2 minutes. Place one or two cheese sticks in hot pan. Edges will start to bubble and brown. Using a spatula; turn cheese to next side; continue cooking until all sides are brown. Remove from pan to paper towel lined plate. Continue frying remaining cheese sticks. When able to handle, using kitchen scissors, cut into bitesize pieces. Serve immediately sprinkle over potato salad or serve as melting hot snacks.

