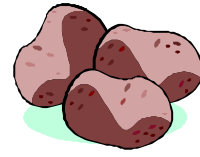


Potato Salad with Dill



1. In a large pot, add:

potatoes, washed, leave skin on

8 medium

Place the potatoes into pot and bring to a boil over high heat.

Boil for about 20 minutes or until potatoes are tender but still firm.

2. After the potatoes are cooked, drain the water. Let them cool.
Cut into medium size cubes.

3. In a large bowl, add:

potatoes

cubed

vinegar

$\frac{1}{2}$ cup

oil

$\frac{3}{4}$ cup

salt

1 teaspoon

black pepper

2 teaspoons

dill

2 tablespoons

(or more if you like dill)

Mix well.

Either serve right away or place in the fridge.

Serves 6