

Red Potato Salad



Dressing:

½ c seasoned rice vinegar

¼ c canola oil

1 tsp Dijon mustard

½ tsp salt

½ tsp freshly ground black pepper

½ tsp salt ½

tsp celery salt

½ tsp dill weed

Salad:

5 c cubed red potato (2 lbs)

½ tsp salt

1 c chopped peeled cucumber

¾ c sliced grape or cherry tomatoes

¾ c chopped green bell pepper

½ c chopped orange bell pepper

¼ c chopped green onion (or red)

1 can sliced ripe olives, drained

1 can artichoke hearts, drained and chopped

For dressing, combine ingredients listed in bowl and whisk together. Place potato and ½ tsp salt in med saucepan. Cover with water to 2" above potato; bring to boil. Reduce heat and simmer 8 min or until tender; drain. Gently toss hot potatoes with dressing in large bowl to coat; let stand 15 min. Add remaining ingredients and toss gently. Cover and chill.

Makes 12 servings (¾ c; 3 points, 5 points plus)