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Country Potato Salad

- 2 Pounds small potatoes, preferably heirloom
- 1 Cup chopped celery
- 2 Ounces smoked ham, sliced into strips
- $\frac{1}{4}$ Cup chopped fresh parsley
- 2 Tbsp chopped fresh chives, or scallions
- 2 Tbsp chopped fresh mint, or dill
- $\frac{3}{4}$ Cup nonfat buttermilk
- 1 Tbsp lemon juice
- 1 Tbsp peanut or canola oil
- $\frac{1}{2}$ Tsp salt
- Freshly ground pepper, to taste
- 2 Large hard-boiled eggs, (see Tip), peeled and coarsely chopped

- 1) Place potatoes in a large saucepan, cover with water and bring to a simmer over medium-high heat. Reduce heat to medium and cook, partially covered, until just tender, 12 to 20 minutes, depending on their size. Drain and let cool for about 15 minutes.
- 2) When the potatoes are cool enough to handle, taste a bit of potato skin—if it's bitter or tough, peel the potatoes. Otherwise, leave the skins on. Cut the potatoes into bite-size pieces and put them in a large salad bowl.
- 3) Add celery, ham, parsley, chives (or scallions) and mint (or dill) to the potatoes. Toss to combine. Add buttermilk, lemon juice, oil, salt and pepper; stir to combine. Gently stir in chopped egg. Serve at room temperature or chilled.

Makes 8 servings

