

GLUTEN-FREE POTATO SALAD

Ingredients

1 garlic clove, peeled	1/2 cup sour cream
3 pounds small red potatoes, quartered	1 Tbsp Dijon mustard
2 Tbsp cider vinegar, divided	1/2 tsp paprika, plus extra
1 1/2 tsp salt, divided	1/4 tsp pepper
6 hard-boiled large eggs	1 medium sweet onion, finely chopped
1 cup mayonnaise	2 celery ribs, finely chopped
	2 Tbsp fresh parsley, minced

Directions

1. Skewer garlic with a toothpick (to make it easy to find after cooking). Place potatoes, 1 Tbsp vinegar, 1 tsp salt, and skewered garlic in a Dutch oven; add water to cover.
2. Bring to a boil. Reduce heat; simmer until tender, 10-12 minutes. Drain potatoes, reserving garlic; remove skewer and crush garlic.
3. Meanwhile, chop 5 eggs. Whisk together mayonnaise, sour cream, mustard, paprika, pepper, garlic, and remaining vinegar and salt. Stir in potatoes, chopped eggs, onion, and celery. Refrigerate 4 hours or until cold.
4. Just before serving, slice remaining egg. Top salad with egg; sprinkle with parsley and, if desired, additional paprika.

Serves 12

Source: *Taste of Home* (online)