

Potato Salad with Kielbasa

COOKING TIME

Active Time: 50 minutes

Total Time: 1 hour and 15 minutes

INGREDIENTS

.59 medium (about 3 lb) all-purpose potatoes, peeled and cut in 1-in. pieces

8 oz kielbasa, cut crosswise in thirds

DRESSING

1/ 2 cup light mayonnaise

1/ 2 cup reduced-fat sour cream

1/ 4 cup water

2 Tbsp Dijon mustard

1 tsp salt

1/ 2 tsp pepper

2 large eggs, hard-cooked, cooled and chopped

1 cup chopped celery

1/ 2 cup sliced red onion

1/ 4 cup minced sweet gherkins

PREPARATION

1. Cook potatoes in gently boiling water to cover until firm-tender. Drain and let cool slightly.

2. Meanwhile heat a large skillet over medium-high heat. Add kielbasa and cook, turning often, about 5 minutes until most of the skin is charred and starts to split. Remove to a cutting board. When cool enough to handle, cut each piece in half lengthwise, then crosswise into 1/ 4-in.-thick slices.

3. Mix Dressing ingredients in a large bowl until blended. Stir in potatoes, kielbasa and remaining ingredients, breaking up potatoes slightly.

Try this with other sausages, such as knockwurst, bratwurst, andouille or chorizo.

For a lower-fat version, use turkey kielbasa.

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