

Potato Salad

<http://userealbutter.com/2008/05/09/potato-salad-recipe/>

2 lbs. yukon gold potatoes
4 eggs, hard-boiled, peeled and chopped
1/2 – 1 cup green onions, minced
1 cup boiled ham, diced
1-2 tbspa mayonnaise (to taste)
1-2 cups non-fat plain yogurt (to taste)
1-2 tspa vinegar, white (to taste)
salt to taste
pepper to taste

*I know, all of the quantities are so hand wavy, but it's really a matter of your own preference, so start on the low end and add as you see fit.

Set a large pot of water over high heat to boil. Peel the potatoes unless you prefer the skins on (then wash them thoroughly). Cut the potatoes into large bite-size chunks and place them in the boiling pot of water. Cook until potatoes are soft, but not mushy. Drain. Place the potatoes, egg, green onions, and ham in a large mixing bowl. Add remaining ingredients and mix well. Taste and adjust seasonings to your liking. Refrigerate if not serving immediately.