

Potato Mayonnaise

by Margaret Fulton

750g (1½lb) new Potatoes, scraped
Salt
2 tablespoons French dressing*
1-2 tablespoons snipped Chives
4 tablespoons Mayonnaise*
2 tablespoons natural Yogurt

Cook the potatoes in boiling salted water until tender. Drain well, dice and place in a mixing bowl. Add the dressing and most of the chives while still warm and toss well.

Transfer to a serving dish and leave to cool.

Mix the mayonnaise with the yogurt and spoon over the potatoes. Sprinkle with the remaining chives.

Serves 6