



### **Red, White and Blue Potato Salad**

#### **Ingredients**

2 pounds small red potatoes, cut in  $\frac{3}{4}$ " chunks  
2 tablespoons Pomegranate Quince White Balsamic Vinegar  
 $\frac{3}{4}$  cup plain Greek yogurt  
 $\frac{1}{4}$  cup mayonnaise  
 $\frac{1}{4}$  cup crumbled blue cheese  
6 scallions, thinly sliced  
6 strips bacon, cooked and crumbled  
Salt and pepper to taste

#### **Directions**

Place potatoes in a large pot and cover with water. Add a pinch of salt and bring water to a boil over high heat. Reduce heat and simmer potatoes until they are just fork tender, about 12 – 15 minutes. When potatoes are cooked, drain and toss them gently with the Pomegranate Quince White Balsamic Vinegar. Cover and refrigerate for at least one hour.

Meanwhile, in a large bowl, whisk the Greek yogurt and mayonnaise together until smooth. Gently toss mixture with the cooled potatoes. Add the blue cheese, scallions, and bacon and gently toss again. Add salt and pepper to taste.

Cover and refrigerate for at least one hour before serving.

Makes 6 - 8 servings.