



Dill Potato Salad with Light Lager Dressing

POTATOES

2 lbs. small white potatoes
1 white onion, quartered
2 Tbsp. salt
2 hard-boiled eggs,
chopped
½ cup celery, chopped
¼ cup fresh parsley,
finely chopped
½ cup fresh dill, chopped

DRESSING

4 Tbsp. olive oil (reserving
2 Tbsp.)
1 clove garlic, finely chopped
1/3 cup apple cider vinegar
½ cup Yuengling Light Lager
2 tsp sugar
3 Tbsp. Dijon mustard
¼ cup mayonnaise
1 tsp salt
1 tsp pepper

Cover the potatoes, onion, and salt in a large pot with cold water. Bring to a boil then reduce heat and simmer for 15-20 minutes or until fork tender. Drain, discard onion, and let cool for 30 minutes.

Meanwhile, heat 2 Tbsp. oil in a saucepan over medium heat and add the garlic, sautéing for 2-3 minutes. Mix in the vinegar, beer, and sugar and bring to a boil. Continue boiling for 4 minutes to reduce mixture. Transfer to a food processor and add the mustard and mayonnaise. While the processor is on, slowly blend in the remaining olive oil and process until smooth.

Once the potatoes are cooled, cut into large bite-size pieces. In a large bowl, combine the potatoes, chopped egg, celery, parsley, dill, and dressing. Gently mix well and add salt and pepper to taste.

Serve immediately, or make ahead and pull from the refrigerator 30 minutes before serving.

Yuengling
LIGHT
★ LAGER ★