

Not Your Mamas Potato Salad

Servings: About 4 side servings

Ingredients

- 2 lbs potato, any kind you like (used Dutch Gold) – cubed relatively small
- 4 tablespoons mayonnaise
- 2 tablespoons sour cream
- 2 – 3 tablespoons Dijon mustard
- ½ tsp salt + 2 – 3 tablespoons for potato water
- ½ tsp pepper
- 3 – 6 dill pickles – chopped small, reserve a little juice
- 3 stalks celery – sliced or chopped small
- ½ - 1 cup cheddar cheese – cubed small
- 2 – 3 boiled eggs – cubed (optional)
- Parsley or cilantro for garnish

Directions

In a large pot, add warm/hot water (hot enough to dissolve salt). Add potatoes and make sure water just covers the potatoes. Bring to a boil and cook until just a little hard, about 5 – 7 minutes, depending on the size of the cubed potatoes. A fork should resist slightly (potatoes will continue to cook some). Remove to the sauce bowl and stir. Taste for seasonings and add more, if desired.

Meanwhile, in a large bowl, mix the mayonnaise, sour cream, mustard, salt and pepper with a little bit of the pickle juice until desired ‘sauce’ consistency is achieved. Stir in the pickles and celery.

Now, if you put the potatoes in very warm, wait to put in the cheese and egg. The warmer the potatoes, the more sauce they will absorb.

Refrigerate about 20 – 30 minutes or until the potatoes have cooled enough to not melt the cheese. Stir in the cheese, then gently stir in the eggs.

Garnish with cilantro or parsley and serve

Variations: pickled onions are fantastic in this salad, also sliced olives make a great addition.

You can also garnish with paprika or maybe try Victoria Gourmet Honey Aleppo seasoning. This stuff is fantastic!