

Good Eats Recipes

Potato Salad

What You Need:

- 1 1/4 pounds small new potatoes (1 to 2 inches in diameter)
- 1 hard-cooked large egg, peeled and chopped
- 3 tablespoons mayonnaise
- 3 tablespoons sour cream
- 1/4 cup finely chopped GOOD EATS Garlic Dill Pickles
- 1 tablespoon finely chopped shallot
- 2 tablespoons Dijon mustard
- 2 teaspoons finely chopped fresh tarragon leaves or 1/2 teaspoon dried tarragon or to taste

Directions:

In a large saucepan combine potatoes with enough water to cover by 1 inch and simmer until just tender, about 15 to 20 minutes. Drain potatoes and cool until they can be handled. While potatoes are cooling, in a bowl combine remaining ingredients with salt and pepper to taste. Cut potatoes into 1/2-inch dice and gently toss with egg mixture. Serve potato salad chilled.