

# Our State eats

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## Chunky Potato Salad

*Yield: 8 to 10 servings.*

- 1 cup Duke's mayonnaise**
- 2 teaspoons dill pickle juice**
- 2 teaspoons salt**
- 1 teaspoon black pepper**
- 1 teaspoon celery seed**
- 4 large russet potatoes**
- 2 stalks celery, sliced**
- 1/3 cup sweet onion, finely chopped**
- 3 hard-boiled eggs, coarsely chopped**

In a bowl, mix mayonnaise, pickle juice, 1 teaspoon salt, pepper, and celery seed. Refrigerate while potatoes are cooking.

Wash and quarter potatoes. Leave the skin on. Place potatoes in a large pot and cover with cold water. Add remaining salt. Let potatoes come to a boil, then adjust heat to medium. After 10 minutes, test potatoes with a fork for doneness. Do not overcook.

When potatoes are just fork-tender, remove from heat and drain in sink. Let potatoes sit to reach room temperature. Remove skin from potatoes and cut into large chunks (about 1 inch). In a large mixing bowl, add potatoes, celery, onion, and eggs. Pour mayonnaise dressing over potato mixture and toss well. Cover and refrigerate 3 hours before serving.

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