

# Our State eats

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## Potato & Butter Bean Salad

*Yield: 6 servings.*

- 3 large red potatoes (about 2 pounds),  
peeled, cooked, and cubed**
- 1 pound fresh butter beans, cooked and drained**
- 2 stalks celery, sliced**
- ½ medium sweet onion, diced**
- 1 teaspoon celery seed**
- Juice from one lemon**
- ½ cup mayonnaise**
- 1 tablespoon apple cider vinegar**
- ½ teaspoon sugar**
- 1 teaspoon salt**
- ½ teaspoon freshly ground black pepper**
- 2 tablespoons chopped fresh chives  
or 1 green onion, sliced**

Combine potatoes, beans, celery, and sweet onion, and toss. Set aside. Whisk together remaining ingredients except chives. Pour dressing over vegetables and toss well. Sprinkle with chives and mix. Refrigerate for 1 hour before serving.

**Note:** Frozen butter beans may be substituted if fresh aren't available.



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