

# Our State eats

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## Hot Potato Salad

*Yield: 6 servings.*

- 1 cup mayonnaise**
- 1 teaspoon whole-grain mustard**
- 1 tablespoon Dijon mustard**
- 2 tablespoons red wine vinegar**
- 1 teaspoon granulated sugar**
- 5 to 6 Yukon Gold potatoes, peeled and cut into 1-inch cubes**
- 3 tablespoons extra-virgin olive oil**
- 3 tablespoons chopped fresh chives**
- 4 green onions, thinly sliced**
- Salt and pepper to taste**
- 3 pieces cooked bacon, chopped (for garnish)**

In a large bowl, whisk together mayonnaise, mustards, vinegar, and sugar. Set aside.

Place potatoes in a stockpot and cover with cold water. Bring water to a boil and cook for 10 minutes or until potatoes are fork-tender. Transfer to a strainer and drain well.

Preheat oven to 475°. Line a large baking sheet with parchment paper and brush with 3 tablespoons of olive oil. Spread potatoes evenly on baking sheet and cook for 15 to 20 minutes.

Once crispy, add them to the dressing. Add chives and green onions. Gently toss. Add salt and pepper to taste. Garnish with chopped bacon and serve immediately.



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