

Our State eats

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Honey Mustard Potato Salad

Yield: 8 servings.

FOR THE DRESSING:

- 1 cup Duke's mayonnaise
- ½ cup sour cream
- 3 tablespoons apple cider vinegar
- 2 tablespoons whole-grain mustard
- 1 tablespoon yellow mustard
- 3 tablespoons honey

FOR THE SALAD:

- 3 pounds Yukon Gold potatoes, peeled and quartered
- 2 teaspoons salt
- 4 large hard-boiled eggs, peeled and quartered
- ¼ cup flat-leaf parsley, chopped
- ¼ cup chives, chopped
- 3 green onions, sliced
- Salt and black pepper to taste

For the dressing: In a mixing bowl, whisk together mayonnaise, sour cream, vinegar, mustards, and honey until well combined. Refrigerate until ready to use.

For the salad: Place potatoes in a large, heavy pot and add enough cold water to cover by 2 inches. Add salt. Boil potatoes until just fork-tender, approximately 10 to 20 minutes. Drain and run cold water over potatoes for 30 seconds to stop them from cooking.

As soon as they've cooled enough to handle, cut potatoes into large chunks and place them in a large mixing bowl.



Pour dressing over potatoes. Add eggs, parsley, chives, and onions. Gently toss all ingredients together until well coated. Season with additional salt and black pepper, if desired. Serve chilled.

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