

POTATO EGG SALAD

INGREDIENTS

- **4 medium [potatoes](#), boiled and peeled**
- **1 ½ cups [mayonnaise](#)**
- **4 tablespoons chopped [onions](#)**
- **2 tablespoons chopped [celery](#)**
- **1 teaspoon sweet relish or 1 teaspoon [sweet pickle](#), finely diced**
- **1 teaspoon Old Bay Seasoning**
- **3 large [eggs](#), hard boiled, chopped**

DIRECTIONS

1. Cube potatoes and place in bowl. Add mayonnaise, onion, celery, relish and OLD BAY SEASONING. Mix well. Fold in eggs. Cover and refrigerate 2 hours or more.
2. Garnish with some Old Bay.

You'll love this potato salad with the traditional extras of dill and hard-boiled eggs.

INGREDIENTS

- 12 chat (small coliban) potatoes
- 4 green shallots, ends trimmed, finely chopped
- 1 1/2 tablespoons finely chopped fresh dill
- 6 cornichons (baby gherkins), drained, finely chopped
- 2 tablespoons drained capers, finely chopped
- 125g (1/2 cup) whole-egg mayonnaise
- 60g (1/4 cup) sour cream
- 1 tablespoon hot water
- 2 garlic cloves, crushed
- Salt & ground white pepper
- 4 hard-boiled eggs, peeled, sliced

METHOD

- **Step 1**

Place potatoes in a large saucepan and cover with cold water. Bring to the boil over high heat and boil, uncovered, for 12 minutes or until tender. Drain. Set aside to cool for 15 minutes. Cut in half and place in a large serving bowl.

- **Step 2**

Add the shallot, dill, cornichon and capers to potato and gently toss to combine.

- **Step 3**

Combine mayonnaise, sour cream, water and garlic in a bowl. Season with salt and pepper and stir until smooth. Add to potato mixture and toss to combine. Top with egg and serve.