
Deviled Egg Potato Salad

Summer Cookout Cookbook

Food Network Magazine - June 2021

2 pounds russet potatoes, cubed

2 tablespoons cider vinegar

1/2 teaspoon Kosher salt

1 cup mayonnaise

1/4 cup sour cream

2 tablespoons pickle brine

2 tablespoons yellow mustard

1/2 teaspoon sugar

1/3 cup chopped pickles

3 stalks celery, chopped

4 scallions, chopped

1/4 cup chopped parsley

salt

pepper

3 hard-boiled eggs, chopped

paprika (for topping)

Cook the russet potatoes. Toss with the cider vinegar and Kosher salt.

In a bowl, mix the mayonnaise, sour cream, brine, yellow mustard and sugar.

Stir in the chopped pickles, celery, scallions and parsley.

Add the potatoes. Toss. Season with salt and pepper.

Stir in the chopped eggs. Top with paprika.

Salads

Per Serving (excluding unknown items): 2729 Calories; 217g Fat (68.2% calories from fat); 46g Protein; 183g Carbohydrate; 19g Dietary Fiber; 739mg Cholesterol; 2960mg Sodium. Exchanges: 11 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 20 Fat; 1/2 Other Carbohydrates.