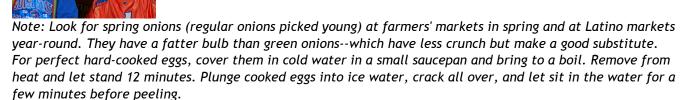
Spring Bounty Potato Salad

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Servings: 10

Preparation Time: 45 minutes Start to Finish Time: 45 minutes Ratings: Easy - 0

Categories: Salads



Wonderful flavor of fresh herbs and fresh garden produce.

Ingredients:

2 Lbs Yukon Gold Potatoes, Small

1 C Shelled Peas, Either Fresh or Frozen

3 T White Wine Vinegar

1 C Mayonnaise

1/2 T Kosher Salt

4 Spring Onions, Sliced Thin

5 Lg Hard Cooked Eggs, Peeled and Roughly Chopped

3 T Dry Tarragon Leaves Chopped, or 6 T Fresh Tarragon Leaves Chopped

Directions:

Bring 1 in. water to a boil in a large saucepan. Set potatoes in a steamer basket and steam in pan, covered, until tender, about 20 minutes. Cool in ice water, then pat dry. Cut potatoes into chunks and put in a large bowl.

Meanwhile, bring some water to a boil in a saucepan. Add peas; cook until tender, 3 minutes. Drain and transfer to ice water, then drain again.

Whisk together vinegar, mayonnaise, and salt in a small bowl to combine. Add onions, peas, and half the dressing to potatoes and gently stir to coat. Add eggs and 3 tbsp. tarragon and gently stir to coat.