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# Spring Bounty Potato Salad

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Categories: Salads

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Ratings: Easy - 0



Servings: 10

Preparation Time: 45 minutes

Start to Finish Time: 45 minutes

*Note: Look for spring onions (regular onions picked young) at farmers' markets in spring and at Latino markets year-round. They have a fatter bulb than green onions--which have less crunch but make a good substitute. For perfect hard-cooked eggs, cover them in cold water in a small saucepan and bring to a boil. Remove from heat and let stand 12 minutes. Plunge cooked eggs into ice water, crack all over, and let sit in the water for a few minutes before peeling.*

*Wonderful flavor of fresh herbs and fresh garden produce.*

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**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

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**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.