

Taters Gonna Tate Potato Salad



For the potatoes:

- 1 3/4 teaspoons Diamond Crystal kosher salt
- 3 1/2 pounds red-skinned potatoes, skin on, washed and quartered

For the dressing:

- 2 cups Duke's mayonnaise
- 1/4 cup yellow mustard (French's or whatever you prefer)
- 1/2 cup distilled white vinegar
- 1/4 cup fresh lemon juice
- 1/2 cup sweet pickle relish
- 1 tablespoon Diamond Crystal kosher salt
- 2 teaspoons sugar
- 2 teaspoons freshly ground black pepper
- 1/2 teaspoon red pepper flakes
- 1/4 teaspoon cayenne pepper
- 1/2 cup finely diced celery (1 to 2 stalks)
- 1/2 cup finely diced red onion (about 1 medium onion)

For the salad:

- 4 hard-boiled eggs, peeled
- 1 1/2 tablespoons **Postseasoning**
- 1/4 cup thinly sliced scallions (optional), white and green parts (about 2 scallions)

Instructions:

Cook the potatoes: Bring a large saucepan of water to a boil. Add the salt and quartered potatoes. Reduce the heat and gently boil the potatoes until they yield easily when a knife is inserted through their centers, 15 to 20 minutes. While the potatoes are cooking, make the dressing: In a large bowl, combine the mayo, mustard, vinegar, lemon juice, relish, salt, sugar, black pepper, pepper flakes, and cayenne and mix until incorporated. Whisk in the celery and red onion. Taste and adjust the seasoning if needed. Make the salad: Once the potatoes are tender, drain them and add them (while hot) to the bowl with the dressing. Use a large spoon to break up the potatoes to really get the dressing into everything while the potatoes are hot. Chop the eggs to your liking or press them through a sieve to break them up into fine bits. Fold the eggs into the salad. Finish the salad with a sprinkle of **Postseasoning** and the sliced scallions (if using).