

Deviled Egg Potato Salad



Ingredients:

- 2 pounds Russet potatoes, cubed
- 2 TBLS cider vinegar
- ½ tsp kosher salt
- 1 cup mayonnaise
- ¼ cup sour cream
- 2 TBLS pickle brine
- 2 TBLS yellow mustard
- ½ tsp sugar
- 1/3 cup chopped pickles
- 3 chopped celery stalks
- 4 chopped scallions
- ¼ cup chopped parsley
- 3 hardboiled eggs
- Salt and pepper to taste
- Paprika for garnish

Method:

1. Prepare and peel the hard-boiled eggs.
2. Cook the potatoes. Toss with cider vinegar and ½ tsp of kosher salt. Set aside.
3. In a bowl, mix the mayonnaise, sour cream, pickle brine, yellow mustard, and sugar.
4. Stir in the chopped pickles, chopped celery stalks, chopped scallions and chopped parsley
5. Add the potato mixture and toss, add salt and pepper to taste.
6. Stir in the chopped eggs and top with paprika. Chill before serving.