Amish Potato Salad from Cook’s Country

3 pounds Yukon Gold potatoes, peeled and cut into 3/4-inch chunks
Salt and pepper
1/3 cup cider vinegar (see note)
1/4 cup sugar
2 tablespoons yellow mustard
4 large hard-cooked eggs, peeled
1/2 teaspoon celery seed (see note)
3/4 cup sour cream
1 celery rib, chopped fine

Instructions

1. COOK POTATOES Bring potatoes, 1 tablespoon salt, and enough water to cover by 1 inch to boil in large pot over high heat. Reduce heat to medium and simmer until potatoes are just tender, about 10 minutes.

2. PREPARE DRESSING While potatoes simmer, microwave vinegar and sugar in small bowl until sugar dissolves, about 30 seconds. Process vinegar mixture, mustard, 1 hard-cooked egg yolk (reserve white), celery seed, and ½ teaspoon salt in food processor until smooth. Transfer to medium bowl.

3. SEASON POTATOES Drain potatoes thoroughly, then transfer to large bowl. Drizzle 2 tablespoons dressing over hot potatoes and, using rubber spatula, gently toss until evenly coated. Refrigerate until cooled, at least 30 minutes, stirring gently once to redistribute dressing.

4. ASSEMBLE Whisk sour cream into remaining dressing. Add remaining hard-cooked eggs and egg white to dressing and, using potato masher, mash until only small pieces remain. Add dressing and celery to cooled potatoes. Cover and refrigerate

until chilled, about 30 -minutes. Season with salt and pepper. Serve. (Salad can be refrigerated in airtight container for 2 days.)

I love Cook’s Illustrated, the shows on PBS etc, but they sure make it a pain in the neck to get their recipes. Ridiculous!

Chickpeas, Grape Tomatoes & Feta Cheese Salad

1/4 cup chickpeas (rinsed & drained)
1/2 cup grape tomatoes sliced in half
1/4 cup crumbled feta cheese
1 tbs. lemon juice
2 t. olive oil
1 t. dried oregano
pinch of salt & pepper

Combine all ingredients in a bowl. Refrigerate for a couple of hours to let the flavors come together. This makes one serving and is a great lunch idea.

The above recipe has been altered from the original to accommodate our family tastes.
If you are interested in the original recipe, it can be found in Everyday Food, Jan/Feb 2003, page 16.