

SMASHED POTATO SALAD

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: less than 45 minutes

INGREDIENTS:

2 lbs new potatoes, scrubbed/cut into 1/2" pieces
2 tsp salt
1/2 C minced yellow onions
3 hard-boiled eggs, chopped
1 tsp minced garlic
1/2 - 3/4 C mayonnaise
1/4 C Dijon mustard
2 TBS fresh lemon juice
1 TBS light brown sugar
1/2 tsp red pepper sauce or other hot pepper sauce
1/2 tsp Worcestershire sauce
1 tsp freshly ground black pepper

DIRECTIONS:

Place potatoes in large saucepan & add enough cold water to cover - add 1 tsp salt - bring to boil over high heat - reduce heat to medium-low & simmer till fork-tender (about 10 minutes) - drain.

Mash potatoes in large mixing bowl with hand-held masher or heavy fork (they should still be lumpy) - mix in onions, eggs & garlic - mix in 1/2 C mayonnaise, mustard, lemon juice & brown sugar, stirring to dissolve sugar. Add more mayonnaise if salad is too dry - season with pepper sauce, Worcestershire, remaining 1 tsp salt + the pepper.

Serve warm or chilled.

Servings: 4