

## NY deli style potato salad

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4 pounds Yukon Gold Potatoes  
4 hard boiled egg whites, sliced  
4 ounces pimentos  
1 cups green onion, thinly sliced - including tops

### MARINATING BRINE

2 cups white vinegar  
2 2/3 cups water  
1 1/2 cups sugar  
1 sweet onion, very large and finely chopped



### DRESSING

1 cup Hellman's mayonnaise  
1 1/2 cups sour cream  
5 tablespoons tarragon vinegar  
1 tablespoon salt  
1 1/2 tablespoons celery seed

### PREPARE THE POTATOES:

Boil the potatoes until "al dente". Do not over cook. Quench in ice water to stop the cooking and then refrigerate until cold. When cold, remove the skin, thinly slice and set aside.

### PREPARE THE BRINE:

Add all the brine ingredients to a sauce pan and boil for about 6 minutes. Pour the hot brine over the sliced potatoes. Let cool to room temperature and then refrigerate for 24 hours.

### PREPARE THE DRESSING:

Mix all the dressing ingredients in a bowl and blend well.

### ASSEMBLE THE SALAD:

Drain the marinated potatoes in a colander. Transfer the drained potatoes to a large mixing bowl. Add the green onions, pimentos, and chopped egg whites. Gently fold in the dressing. Season with ground black pepper to taste. Refrigerate. Serve cold. Enjoy!

**Serves 24**

### **Nutrition Facts**

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Nutrition (per serving): 201.1 calories; 27% calories from fat; 6.4g total fat; 8.9mg cholesterol; 375.3mg sodium; 589.5mg potassium; 35.6g carbohydrates; 1.4g fiber; 13.2g sugar; 2.6g protein.

### **Cooking Tips**

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This recipe makes a very creamy potato salad. Use less dressing if desirable. I don't like the yellow of hard-boiled eggs. If you do, include them as well!

### **Recipe Source**

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Author: Unknown - modified by HGBJr

Source: The Barnes Creek Cookbook

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