

Potato Salad

From *A Homemade Life* by Molly Wizenberg

For the salad

- 1 ¾ pounds red waxy potatoes, scrubbed
- 4 large eggs
- 8 scallions (white and pale green parts only), thinly sliced
- ¼ teaspoon salt, plus more to taste

For the Dressing

- ¾ cup mayonnaise – look for one without corn syrup or hydrogenated oil
- 4 tablespoons bottled Ranch dressing – look for an all-natural one without corn syrup or hydrogenated oil
- 2 Tablespoons finely chopped fresh dill

Put the potatoes in a Dutch oven or large saucepan and add cold water to cover by 1 inch. Add a generous dash of salt, and bring to a boil over medium-high heat. Reduce the heat to maintain a gently simmer and cook, uncovered, until the potatoes are tender when pierced with a small knife, about 15 minutes. Drain them into a colander, rinse with cold water, and set them aside to cool. (If you're in a hurry, put them in the refrigerator to speed the process along. You want the potatoes to be completely cool when you dress them.) When the potatoes are cool, cut them into rough 1-inch chunks. For the smaller potatoes, I halve them; for the bigger ones, I cut them into quarters or eighths. Put them in a large bowl.

Meanwhile, cook the eggs. Place them in a small saucepan, and add cold water to cover. Bring to a boil over medium-high heat. When the water begins to boil, remove the pan from the heat, cover it, and let it sit for exactly 12 minutes. Immediately pour off the hot water and run plenty of cold water over the eggs. When the eggs are cool, peel them, chop them coarsely, and add them to the bowl of potatoes. Add the scallions, sprinkle with ¼ teaspoon salt, and toss to mix.

In a small bowl, stir together the mayonnaise, Ranch dressing, and dill. Pour the dressing over the potato mixture, and stir to evenly coat. Taste, and adjust the salt as needed. Cover and refrigerate overnight before serving.

Yield: About 6 servings

