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Semi-Finalist



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Eleanor's Potato Salad

Recipe Number: 94

Cook time: 60 minutes

Prep time: 10 minutes

- INGREDIENTS:**
- 5 pounds white Russet potatoes, boiled with skins on until just tender, cubed
 - 8 hard cooked eggs, cooled, peeled, coarsely chopped
 - 1 medium white onion, chopped
 - 4 cups real mayonnaise (a little more or less, as desired)
 - 1/8 tsp sugar
 - 3 tbsp white vinegar
 - 1/2 to 1 tsp salt
 - 1/2 to 1 tsp pepper



DIRECTIONS: Place potatoes in large stock pot cover with water. Boil over high heat and cook until firm but tender about 40 minutes. Cool, peel and cube (1 inch or smaller). Place in large mixing bowl. Place eggs in sauce pan and cover with water. Bring to boil. Turn off heat and let stand for 20 minutes. Cool, peel and coarse chop. Chop onion.

In a medium mixing bowl, combine eggs, onion, mayonnaise, vinegar, and sugar. Add about half the amount salt and pepper. Taste. Add more as desired. Remember the dressing should taste salty until it is combined with the potatoes.

Salad: Fold dressing into cubed potatoes to coat evenly. Sprinkle paprika on top to garnish. The potato salad may be stored in smaller containers to keep it fresh for future meals or to send home with guests.

Refrigerate immediately. Best if prepared several hours or a day before serving to allow flavors to blend.

Makes a large quantity. May be cut in half.

STORY: The Original Tailgater

Our mother was the "Original Tailgater" at the Nebraska State Fair. Mom would prepare our picnic lunch in the small kitchen of our farm house located near Bellwood, Nebraska. She would fry the home-grown chicken to a crispy golden brown, slice garden-fresh cucumbers and tomatoes, and make refreshing sun tea. Her delicious potato salad filled out the menu. This picnic lunch was carefully packed into a metal cooler along with the block of ice frozen in the huge upright freezer – no quick shops back then. Mom and Dad loaded my two sisters and me into our blue 1953 Ford and headed to Lincoln to attend the Nebraska State Fair. We arrived early to avoid the long lines at the gate to get into the fair. Parking was on large fields which were often muddy and full of ruts and holes. Dad would search for a good spot knowing that we would be coming back for our "tailgate" lunch. After hours of walking around the fair looking at school, livestock and vendor exhibits, and smelling all of the food vendor booths, we would hurry back to our car. Mom would open the truck and lay out a feast for us. Everything tasted so good – the cold fried chicken, the fresh vegetables, cool ice tea and, of course, the tangy potato salad. We all craved Mom's potato salad. Its favor spoiled us from enjoying other potato salads. Fortunately, Mom taught me how to make her recipe which I make for every family dinner. Even, though Mom has passed, we still remember her tailgate lunches we ate in view of the state capitol building and the UNL football stadium. Mom definitely was the "Original Tailgater".

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