

Potato Mac Salad (Local Style)

Level: Easy

Prep Time: 40 minutes

Serves: 12 to 14

Cooking Time: 30 minutes



- 2.5 lbs. russet potatoes; skins peeled off
- $\frac{1}{2}$ Tbsp. + $\frac{1}{2}$ tsp. (or more) coarse kosher salt; divided
- 6 large hard boiled (12-minute) eggs; shells removed and eggs chopped
- 1 cup small elbow macaroni (cook as directed on package, then rinsed & drained)
- 1 cup frozen peas
- 1 (10 oz.) package imitation crab; chopped
- 1 small carrot; peeled and finely grated
- 2 to 3 cups mayonnaise
- $\frac{1}{8}$ tsp. (or more) ground white pepper
- $\frac{1}{4}$ of a small round yellow onion (optional)

Cut peeled potatoes in half and place in a large pot. Add water until the potatoes are just covered. Add $\frac{1}{2}$ Tbsp. coarse kosher salt and bring to a boil on medium high heat. Lower the heat to simmer. Cook the potatoes until they are fork tender, about another 15 minutes. Do not overcook the potatoes to where they are mushy and falling apart. (Tip: Since I'm already at the stove cooking the potatoes, I usually have the eggs boiling and the macaroni cooking in different pots at the same time.) Drain the potatoes in a large colander. After draining, cut the potatoes into bite-sized pieces and place in a large mixing bowl. Add to the mixing bowl the chopped hard boiled eggs and the cooked and drained elbow macaroni. Place frozen peas in a colander and run under tap water to defrost. Drain peas well. Add drained peas, chopped imitation crab, and the grated carrot to the mixing bowl. Add 2 cups mayonnaise, and gently fold all the ingredients with a silicone spatula until combined. Add more mayonnaise $\frac{1}{2}$ cup at a time to get the salad to the consistency you desire (I normally add a total of $2\frac{1}{2}$ cups mayonnaise). Add the remaining $\frac{1}{2}$ tsp. coarse kosher salt and the ground white pepper, and gently mix until combined. Taste, and add more salt or pepper to your liking. If desired, grate or finely chop some yellow onion and add to your liking (I finely grate a little less than $\frac{1}{4}$ of a small yellow onion into the salad. I do not add any chopped onions.) Gently mix, cover, and refrigerate until ready to serve.

Notes:

- If you cook the potatoes at a full boil the entire cooking time it causes the potatoes to become watery and mushy. Lower the heat to simmer once the water comes to a boil.
- Make sure the potatoes are cooked till fork tender all the way through. No one wants to bite into an uncooked hard potato.