

Potato Salad



RANDY'S EAT SHOP
Recipes that Rock!

Use golden potatoes if you leave the skin on. The potato skin is thin and will hold the potato pieces together without compromising the creamy texture of the salad.

Steam potatoes whole in a pressure cooker the day before and chill them overnight in the refrigerator. Potatoes should be “refrigerator cold” when cutting them and mixing them in potato salad. They hold up as you mix the salad and they taste better when chilled.

In the recipe below it specifies certain measurements of the ingredients. These measurements are NOT finite. Your tastebuds drive the amount of the ingredients.

- 2 Lbs. potatoes (5 to 6 medium) — steamed, chilled overnight, and cut into 1/2-inch chunks
- 1 cup thinly sliced celery
- 1 cup sliced green olives with pimentos

Add the cut-up potatoes, celery, and olives in a large bowl.

- 1 heaping cup Mayonnaise
- 1 Tbsp. apple cider vinegar, preferably unfiltered
- 1 Tbsp. Dijon Mustard
- 1 1/2 tsp. salt
- 1 tsp. sugar
- 1/2 tsp. ground black pepper

In a separate bowl, combine the dressing ingredients and mix with a whisk. Taste the dressing. Does it need more of any of the ingredients to get the flavor you want?

Look at the salad ingredients in the large bowl. Look at the dressing in the smaller bowl. Does it look like the volume of dressing you’ve just mixed up will make your salad the way you want it — dry or wet? If you want it dry, add a little dressing and toss the salad. Keep adding the dressing in small amounts until you get your desired consistency. If you want it wet, dump it all in and start tossing. If it’s not wet enough, add a dollop or two of mayo to the salad and toss some more.

Top the salad with some coarse salt and fresh ground pepper and put it the refrigerator to chill it down before it’s time to serve.

Enjoy! And remember, every day is Friday on the patio.