

All American Potato Salad

Julie Hyske, MG

2 pounds large Yukon Gold potatoes
or other waxy boiling potatoes

4 Tbs. cider vinegar

1 cup finely chopped red onion

3/4 cup finely chopped celery

3 or 4 slices crisply cooked bacon,
chopped or crumbled

2/3 cup sweet pickle relish

3 hard-boiled eggs, peeled and sliced thin

3 Tbs. or so finely chopped fresh chives or
scallions, including a bit of their tender
green stalks

Salt and freshly ground white pepper

1 cup or so mayonnaise, homemade if possible

Sour cream, optional

For garnishing: lettuce leaves, fresh cut sprigs of parsley, paprika
and cherry tomatoes



1. Wash and gently scrub potatoes. Put the whole potatoes in a saucepan with water just to cover and 1-1/2 tsp. of salt per quart of water.
2. Cover pot. Heat to a boil and cook the potatoes for 5 to 6 minutes or until just cooked through. Make sure to test that the larger size potatoes are cooked thoroughly. It is essential that they be cooked through. You can always test with a small inserted paring knife.
3. Immediately remove from the heat and drain the potatoes into a colander. Allow them to cool. Transfer into a bowl, cutting potatoes into small pieces. Drizzle the cider vinegar over the potato pieces, turning them gently to distribute it evenly. Let sit 10 minutes to absorb the liquid.
4. Add the prepared onion, celery, bacon, sweet pickle relish, hard-

boiled eggs, and chives, and season carefully to taste.

5. Top with 2/3 cup of mayonnaise (or a mix of mayo and a bit of sour cream) and with a large rubber spatula, gently fold everything together until well blended. Taste the salad and add more salt, pepper, or mayonnaise as needed.
6. Cover the salad and set aside in the refrigerator for at least an hour or so before serving. (I like to make it a day ahead to blend the flavors).
7. Taste and adjust the seasoning again. To serve, line a bowl or a platter with lettuce greens and mound the salad on top. Decorate at the last moment, if you wish, with any or all of the optional garnishes.