

American Potato Salad

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2 lbs. (3-4 medium) russet potatoes, peeled and cut into 3/4-inch cubes
1 tablespoon salt
2 tablespoons distilled white vinegar
1 medium celery rib, chopped fine (about 1/2 cup)
2 tablespoons minced red onion
3 tablespoons sweet pickle relish
2 tablespoons minced fresh parsley leaves
1/2 cup mayonnaise (see note)
3/4 teaspoon powdered mustard
3/4 teaspoon celery seed*
1/2 teaspoon salt*
1/4 teaspoon ground black pepper
2 large hard-cooked eggs, peeled and cut into 1/4-inch cubes (optional)

*You can use celery salt in place of the celery seed, omitting the 1/2 teaspoon salt from the dressing.

Place potatoes in large saucepan and add water to cover by 1 inch. Bring to boil over medium-high heat; add 1 tablespoon salt, reduce heat to medium, and simmer, stirring once or twice, until potatoes are tender, about 8 minutes.

Drain potatoes and transfer to large bowl. Add vinegar and, using rubber spatula, toss gently to combine. Let stand until potatoes are just warm, about 20 minutes.

Meanwhile, in small bowl, stir together celery, onion pickle relish, parsley, mayonnaise, powdered mustard, celery seed, 1/2 teaspoon salt, and pepper. Using rubber spatula, gently fold dressing and eggs, if using, into potatoes. Cover with plastic wrap and refrigerate until chilled, about 1 hour; serve.

Veronica's Notes: We actually ate the first batch warm and I prefer it that way, though it's great cold too. Cook's Illustrated says the salad can be refrigerated up to one day. Well ours was just fine after two days and I'm sure it would be great after three or four days.