



CS Chef Lou's Southern-Style Potato Salad

Source: used by permission, Chef Lou Aaron, *Westside Drive-In*, Boise, ID

Serves: 6 **Prep Time:** 15 min

PDF: CS-Lou-Potato-Salad.pdf

Note: This is very similar to the potato salad my Mother made. Thank you Chef Lou Aaron

for sharing. The recipe can easily be doubled for a larger crowd.

Ingredients:

1 $\frac{3}{4}$ lbs Russet Potatoes, cooked and large diced

$\frac{3}{4}$ c diced Onion

$\frac{1}{4}$ c minced Green Onion

$\frac{1}{4}$ lbs Celery, diced

$\frac{1}{8}$ c Apple Cider Vinegar

1 $\frac{1}{2}$ t Sugar

$\frac{3}{4}$ c Yellow Mustard

1 $\frac{1}{2}$ t Celery Salt

2 T diced fresh Lovage

$\frac{1}{4}$ c Pickle Relish

$\frac{3}{4}$ c Mayonnaise

$\frac{3}{4}$ T fresh ground Himalayan Pink Salt

1 $\frac{1}{4}$ T fresh ground Tellicherry Black Pepper

6 Hard Boiled Eggs, coarsely diced

Directions:

Combine all ingredients in a mixing bowl; mix well.

Keep refrigerated until ready to serve.