



Chef Lou's Southern Style Potato Salad

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Categories: Salads, Source: The Captain's Shack

Servings: 6

Description: Superb potato salad. Much like the one my Mom made.

Source: : Thank you Chef Lou Aaron, Westside Drive-In, Boise, ID., for the basic recipe. We adapted it slightly - added the parsley - I greatly appreciate his sharing. This recipe is used by permission.

Cooking the potatoes:

Peel the potatoes if using russets or Yukon gold. Cut out any blemishes.

Cut a uniform dice. I like ½-inch pieces (or slightly larger, but not smaller).

Place the potatoes in a sauce pan and cover by about an inch with COLD water. Always start with cold water. If you boil the water first, the potatoes won't cook as evenly (the exterior will cook too fast). I also salt my water with about a teaspoon of kosher salt.

Cover the pan and bring the water to a boil. Then reduce the heat to medium and remove the lid so the water doesn't boil over, and so you can keep a close eye on the potatoes.

Pierce the potatoes with the tip of a paring knife every minute or so at this stage. Look for a little resistance. If the potato cracks apart or the knife slides right through rapidly, the potato is overcooked.

Taste the potatoes each time you check them with the knife. Your sample should have some body to it, an al dente quality. It should seem slightly undercooked and should fully retain its shape still.

Remember that the potatoes will keep cooking a bit from the residual heat even after the water is poured off of them.

Pour into a colander immediately when you discover the potatoes are done.

Russets cooked in 13 minutes. Yukon gold: 15 minutes. Red potatoes: 16 minutes.

Serving Ideas: Great as a side or at a picnic. Decorate with edible flowers, i.e., pansy, nasturtium, etc.

Ingredients

1 2/3 lbs Russet Potatoes, peeled, diced and cooked
3/4 c diced Onion
1/4 c minced Green Onion
1/4 lb Celery, diced
1/4 c fresh chopped Parsley
1/8 c Apple Cider Vinegar
1 1/2 t Sugar
1/8 c Yellow Mustard
1 1/2 t Celery Salt
1/4 c Pickle Relish
3/4 c Mayonnaise
1 1/4 T Black Pepper
6 hard boiled Eggs, coarsely diced

Directions

1) Combine all ingredients in a mixing bowl and mix well. Keep refrigerated until ready to serve.