

MY POTATO SALAD

Serves 6 to 8.

By Dennis W. Viau; modified from several recipes.

To be honest, there are probably nearly as many recipes for potato salad as there are cooks in this world. This is my recipe and I can't say it is the best; it has the flavor and textures that I enjoy in a potato salad. I like a slight herbal flavor. I also use Russet potatoes, which are not recommended by most cooks because they are starchy. I like them. I also don't peel them because I like the skins.



Ingredients:

2 large potatoes, about 1 pound (450g) each
2 to 3 hard boiled eggs
1 small onion, finely chopped
1 medium stalk celery, finely chopped
½ cup (120ml/3½ oz./100g) good quality mayonnaise — more if desired
1 heaping tablespoon pickle relish, either sweet or dill — your preference
2 cloves garlic, minced or crushed through a garlic press
¼ teaspoon ground Herbes de Provence (an herb blend)
Salt and pepper to taste
Paprika for final garnish

Directions:

When convenient, I like to boil the potatoes and the eggs a day in advance. Cooling the potatoes in the refrigerator for several hours, or overnight, seems to help them to firm up a little.

Cube the cooked potatoes and coarsely chop the eggs. Place in a large bowl. Add the chopped onion and celery.

In a medium bowl combine the mayonnaise, relish, garlic, and herbs. Blend well. Taste for salt and season with salt and pepper.

Add the mayonnaise mixture to the potato mixture and gently stir and turn to coat everything. Adjust with more mayonnaise if you prefer a more moist salad. Cover and refrigerate until ready to serve. Lightly garnish the top with paprika before serving.

