

## **American Potato Salad**

*Credit: Cook's Illustrated*

816 gm (3-4 medium) russet potatoes, peeled and cut into 3/4" cubes  
2 tbsp. distilled white vinegar  
50 gm celery, chopped  
25 gm minced red or sweet onion  
3 tbsp. sweet pickle relish  
1/2 cup (115 gm) mayonnaise  
3/4 tsp. powdered mustard  
3/4 tsp celery seed  
2 tbsp. minced fresh parsley (or 2 tsp. dried)  
1/4 tsp. black pepper  
1/2 tsp. salt

Cover potatoes with water to cover by one inch. Bring to boil over medium-high heat, add 1 tbsp. salt and reduce to a simmer stirring once or twice, until potatoes are tender, about 8 minutes. Drain potatoes and transfer to a large bowl. Add vinegar and, using rubber spatula, toss to combine. Let stand for 20 minutes, until potatoes are just warm. Meanwhile, in small bowl, stir together celery, onion, relish, mayo, mustard, and spices. Using rubber spatula, gently fold dressing into potatoes. Cover with plastic wrap and refrigerate until chilled, about one hour.

Total phe: 861

Total yield: 1015gm

Phe per gm: .85