



# Potato Salad, American Style

*serves 6*

- 4 medium russet potatoes (about 2 1/4 pounds)
- 2 tablespoons distilled white vinegar
- 2 medium ribs celery, finely chopped
- 3 tablespoons minced red onion, or scallions
- 3 medium radishes, halved and thinly sliced
- 3 tablespoons minced parsley
- 2 tablespoons minced lovage
- 4 tablespoons minced pickles, sweet or sour
- 2 tablespoons sweet pickle brine
- 1/2 cup mayonnaise
- 1 1/2 teaspoons dill pollen
- 3/4 teaspoon powdered mustard
- 3/4 teaspoon celery seed
- 1/4 teaspoon freshly ground black pepper
- 3/4 teaspoon ramp salt, or plain sea salt
- 2 large hard-boiled eggs, peeled and diced

Peel potatoes and cut into 3/4" cubes. Place them in a large saucepan and add water to cover by 1/2". Bring to the boil and add 1 tablespoon salt, then reduce heat to medium and simmer until tender, about 8 minutes.

Drain potatoes in a colander and transfer to a large bowl. Toss gently with vinegar and set aside to cool for 20 minutes.

Meanwhile, prepare other ingredients. Stir together celery, red onion or scallions, radishes, parsley, lovage, pickles, brine, mayonnaise, dill pollen, powdered mustard,

celery seed, pepper and salt.

Using a rubber spatula, gently fold dressing and eggs into potatoes until well combined.

Cover and refrigerate until chilled, at least one hour. Potato salad can be made ahead and refrigerated for 2 days.

If you are serving this outside on a hot day, place in a bowl of ice to keep chilled.