

American Potato Salad with Hard-Boiled Eggs and Sweet Pickles

Use sweet pickles, not relish, for the best results.

Serves 4 to 6 (from Cook's Illustrated)

Ingredients

- 2 pounds red potatoes (about 6 medium or 18 small), scrubbed
- 1/4 cup red wine vinegar
- Salt and ground black pepper
- 3 [hard-boiled eggs]({{< relref "foolproof-hard-boiled-eggs" >}}), peeled and cut into 1/2-inch dice
- 1 medium stalk celery, minced (about 1/2 cup)
- 2 tablespoons minced red onion (optional)
- 1/4 cup sweet pickles, minced (optional)
- 1/2 cup mayonnaise
- 2 teaspoons Dijon mustard
- Crumbled bacon (optional)
- 2 tablespoons minced fresh parsley leaves

Directions

1. Cover potatoes with 1 inch of water in stock-pot or Dutch oven. Bring to simmer over medium-high heat. Reduce heat to medium and simmer, stirring once or twice to ensure even cooking, until potatoes are tender (a thin-bladed paring knife or metal cake tester can be slipped into and out of center of potatoes with no resistance), 25 to 30 minutes for medium potatoes or 15 to 20 minutes for new potatoes.
2. Drain; cool potatoes slightly and peel if you like. Cut potatoes into 3/4-inch cubes (use serrated knife if they have skins) while still warm, rinsing knife occasionally in warm water to remove starch.
3. Place warm potato cubes in large bowl. Add vinegar, 1/2 teaspoon salt, and 1/4 teaspoon

pepper and toss gently. Cover bowl with plastic wrap and refrigerate until cool, about 20 minutes.

4. When potatoes are cool, toss with remaining ingredients and season with salt and pepper to taste. Serve immediately or cover and refrigerate for up to 1 day.