



3 ways with Potato salad

Best friend to burgers and hot dogs; indispensable at picnics and potlucks. Here's summer's favorite side dish

BY MOLLY WATSON PHOTOGRAPHS BY LEO GONG FOOD STYLING BY KAREN SHINTO

Classic American potato salad

When we think "potato salad," we think of this dish: chunks of tender potato and plenty of chopped hard-cooked eggs, lightly coated with a tangy mayonnaise dressing full of crunchy red onion, celery, and pickles. Serve it with meaty fare all summer long.

PREP AND COOK TIME 1 hour

MAKES 6 to 8 servings

NOTES This salad is at its best right after it's made, but it may be kept, covered and chilled, for up to 2 days.

3 eggs

2 lbs. russet potatoes

1 tbsp. plus 1/2 tsp. salt, divided

3 tbsp. white wine vinegar

1/2 small red onion
1 large celery stalk
1/2 cup bread-and-butter pickle slices
1/2 cup flat-leaf parsley leaves
1/2 cup mayonnaise
1/2 tsp. Dijon mustard
1/4 tsp. freshly ground black pepper

1. Put eggs in a pot and cover with cold water. Bring to a boil, cover, take off heat, and let sit 14 minutes. Meanwhile, prepare a large bowl of ice water. Transfer eggs to ice-water bath. Let sit at least 10 minutes or up to 1 hour, until you are ready to use.
2. Peel potatoes; cut into bite-size pieces. Put potatoes in a large pot, cover with cold water, and bring to a boil. Add 1 tbsp. salt, reduce heat to maintain a slow boil, and cook potatoes until tender to the bite, about 8 minutes. Drain potatoes, put in a large bowl, and toss with vinegar. Let cool to room temperature, about 30 minutes.
3. Meanwhile, finely chop onion, rinse with cold water, and pat dry. Set aside. Finely chop celery, pickles, and parsley. In a bowl, mix mayonnaise, onion, celery, pickles, parsley, mustard, pepper, and remaining 1/2 tsp. salt. Peel and chop eggs.
4. Gently toss cooled potatoes with dressing. Gently mix in eggs. Serve immediately.

PER SERVING 218 CAL., 54% (117 CAL.) FROM FAT; 5.0 G PROTEIN; 13 G FAT (2.3 G SAT.); 22 G CARBO (1.8 G FIBER); 439 MG SODIUM; 88 MG CHOL.

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Bacon-olive potato salad

This warm potato salad, with briny olives and capers, goes well with grilled chicken or pork. If you're a fan of capers, add more of them.

PREP AND COOK TIME 30 minutes

MAKES 6 to 8 servings

NOTES The salad can be held at room temperature for up to an hour. Avoid reheating if possible.

2 lbs. red-skinned potatoes
1 tbsp. salt
1/2 lb. thick-cut bacon, chopped
1/4 cup cider vinegar
2/3 cup each pitted green olives and kalamata olives
4 large shallots
3 tbsp. brined capers
2 tbsp. chopped flat-leaf parsley

1. Rinse and scrub potatoes; halve lengthwise and cut into 1/4-in. slices. Put potatoes in a large pot, cover with cold water, and bring to a boil. Add salt, reduce heat to maintain a slow boil, and cook potatoes until tender to the bite, about 8 minutes. Drain potatoes and put in a large bowl.

2. Meanwhile, in a large frying pan (not nonstick) over medium-high heat, cook bacon until brown and crisp. Add vinegar and, using a wooden spoon, scrape up any browned bits on the bottom of the pan. Keep warm over low heat.

3. In a food processor, pulse olives, shallots, and capers until chopped. Add bacon to olive mixture, stir, and pour over potatoes. Add parsley and toss to combine. Serve warm or at room temperature.

PER SERVING 270 CAL., 60% (162 CAL.) FROM FAT; 4.8 G PROTEIN; 18 G FAT (6.3 G SAT.); 21 G CARBO (2.3 G FIBER); 725 MG SODIUM; 19 MG CHOL.