

# **Only The Very Best**

## **Potato Salad Recipes**

**Mouth Watering, Tried And Tested Potato Salad Recipes, And Little Known Potato Salad Recipe Tips.**

**By Sjur Midttun**

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“Don’t count the things you do, do the things that count”

Zig Ziglar

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## **Author’s Preface**

For some reason, most authors of Kindle cookbooks use pen names. Nothing wrong with pen names, but if you offer specific tips about something, surely signing the book with your own name inspires more confidence. I am a real person. Please check out my [Facebook](#) page, my [Twitter](#) page or my [Pinterest](#) page. If you do not understand a recipe, or need some help, you can get in touch with me. I will try to answer.

## **Focus on a few, good things**

I never understood the fuzz about the “*1001 things you must do-books*”. “1001 films you need to see before you die”, “...cars you need to drive...”, or “...meals you need to

eat...”. I like the idea of filling life with worthwhile activities, ideas, people, food and things. Moreover, yes, we need to pick the good stuff. However, who has the time to go through big lists? Smart people focus on a few things only. How else would they get things done?

Instead of 1001 good, or not so good, potato salad recipes, this is a book about 22 great potato salad. Most of us do not even need to know 22 recipes of one particular dish; we need a few good ones and use our knowledge of cooking to build on these. The rest is inspiration. Choose a couple of recipes from this book that you love, and become an “expert” on these recipes. Include them in your dinner and meal routines. If you like mayonnaise based potato salads, please at least learn to make homemade mayonnaise. This will be a game changer for your potato salad success.

### **Look behind the recipe**

I know recipes are important for inspiration. But never be a slave to recipes. Learn the *methods* that are behind a recipe. All potato salads are made based on a few basic principles. Knowing these principles will make it easier for you to experiment, and come up with your own potato salad recipes. The second chapter of this book has 22 specific potato salad recipes for you to try, and use as a base for further experimentation. The first chapter has general information about making potato salads. Including an easy recipe for homemade mayonnaise.

If you have any questions please visit my site [sjurmidtun.com](http://sjurmidtun.com)

Good luck and happy cooking!

Sjur Midttun, São Paulo, Brazil. 2 of February 2015.



## **Chapter 1: About Potato Salads**

Potato salads are tasty, easy and simple side dishes that can be served alongside a host of main courses, or star as light and unpretentious main courses themselves. As a side dish, a potato salad goes well with almost anything from the barbeque, from steaks and ribs to chicken and fish. And you can serve them with any protein that doesn't come with a lot of sauce, from pan fried to oven baked dishes.

## **Potato salads go well with these dishes**

Nothing impossibly wrong in serving potato salads with a stew, perhaps, but just like regular, green salads, potato salads work better with dishes that aren't sauce heavy. The potato salad is therefore more of a summer dish: lighter, fresher and quicker, and rightly so, so that you spend less time cooking and more time socializing when the weather is nice. A potato salad is nothing very pretentious or fancy, although you can serve potato salads in many different ways. And a little knowledge and thought about the ingredients that make up (or may make up) your potato salad will make you toss up creative and tasty salads for almost any occasion.

## **What makes a good potato salad?**

What is a potato salad? Aside from the obvious main ingredient, a simple potato salad may consist of nothing more than some kind of sauce or dressing. In fact, a sauce or dressing is a must, for otherwise you just have a mixture of potatoes and possibly greens and herbs. A potato salad needs a dressing or sauce in order to be called a potato salad! Normally a potato salad is made with boiled potatoes. But you can roast the potato if you so prefer, and this makes the dish quite different. The simplest of dressings is possible, at the base level maybe even just melted butter and herbs. But the classic dressing of choice is the vinaigrette. An oil and vinegar based dressing. You can use all kinds of herbs and spices to flavour the dressing, and you can also include other ingredients such as vegetables, fruits or meat in endless ways.

## **Classic, French Potato Salad**

The classic, French potato salad uses only potatoes tossed with vinaigrette, which is two parts oil, one part vinegar, salt and pepper, and nothing else. A very simple recipe, that needs quality ingredients. Some say it's better to use sea salt, and you can also use a variety of flavoured salts to vary the classic dish. The pepper of choice is black pepper, and it's always better when it's freshly ground. But you can alter the recipe by using other peppers, such as white pepper or rosé pepper.

You can slightly alter this simple recipe by adding a clove of crushed garlic, some chopped chives, dill, tarragon or other fresh herb to the vinaigrette. Another traditional, French way of flavouring a potato salad dressing is to use mustard. This makes an

emulsified, thicker sauce. And a potato salad can really be just that. That simple. These basic ingredients and techniques can be varied endlessly.

### **Mayonnaise based potato salads**

But the vinaigrette based potato salads are only the beginning. Because you do not need to use vinegar and oil dressings. You can also use Mayonnaise. Mayonnaise is nothing else than an emulsified sauce based on oil and egg yolks, so the connection with the vinaigrette is clear. Another common sauce base is cream and cream based products such as sour cream and crème fraîche, or a mixture of these.

With the yoghurt you get a Greek-style salad, possibly very nice with cucumber and mint leaves. Or an Indian inspired potato salad, with stronger, dried spices and possible the addition of chopped coriander and chilli. With the mayo you have the American and German style potato salad dressings, and from there you really can travel around the world just mixing the ingredients to come up with different potato salads. Add some tuna and ripe tomatoes to make a French Riviera style, protein-enriched potato salad, or just add rosemary and lemon to lean towards Italy. Do you have leftover roast beef? Slice the meat up and mix with cold, boiled, sliced potatoes to make a light lunch, brunch or evening meal.

There are few limits to making a potato salad, just remember to use good quality ingredients. For example, if you want to use Mayonnaise, the sauce always gets more tasty – and the potato salad itself much more interesting - if you make the Mayonnaise yourself.

### **Different Types of Potatoes**

There are hundreds of different potatoes to choose from, but you can divide them into three main groups: waxy (low starch), medium waxy (medium starch) and starchy potatoes. The medium to low starch - waxy potatoes are generally white, light yellow or red in skin color,

Most chefs agree that waxy, low starch potatoes are better than starchy potatoes when making a potato salad. This is because the waxy potatoes are particularly good for retaining their shape after boiling, and most potato salads are made with boiled potatoes. So if you are making a potato salad with boiled potatoes, look for waxy or medium waxy (all purpose) potatoes.

Do remember that you can make potato salads with roasted potatoes as well, and in that case you would like a more starchy potato, although a medium waxy, all-purpose potato probably is perfect for roasting.

Small potatoes, especially new (spring) potatoes, are often used in potato salads, which gives the salad a rustic look and great taste. If you use larger potatoes you can slice, dice, cube or cut the potatoes according to taste. Play with different cuts, shapes and sizes. Cubed potatoes are common in North American potato salads, whilst the French style potato salads often uses sliced potatoes. And note that irregular, rustic cuts can be interesting.

If the skin of your potato is thin you can choose to leave it on, like with new potatoes. The waxy potatoes normally have a thin skin, too, so if you like a potato salad with potatoes that has the skin on, look for waxy potatoes. Many chefs prefer to boil the potato with the skin on, and then peel it off afterwards. Particularly if making a simple, French, vinaigrette based potato salad.

### **Boiling Potatoes**

The typical potato salad is made with boiled potatoes. In Northern- and Eastern Europe and Northern America the boiled potato is a common ingredient, and most households traditionally use boiled potatoes a few times a week, making it the perfect ingredient for a tossed up, last minute potato salad.

If you are boiling potatoes specifically for making a potato salad, remember that it can be a good idea to leave the skin on if the skin isn't too thick. Just remember to wash the potatoes thoroughly before boiling them.

If you are making a potato salad with cubed potatoes, you can peel and cube the potatoes before boiling them, but of course in this case the potatoes needs much less cooking/boiling.

Boil potatoes in salted water. You need approximately 1 - 2 teaspoons of salt per litre of water, depending on your taste (and your doctor's recommendations for salt). You may stay on the lower end of this scale considering that you may add salt to your dressing or sauce later. You need to cover the potatoes with water. Place the potatoes in the cold water, and place on a lid. Keeping the lid on makes the water reach the boiling point faster. Turn the burner to max, and reduce it to medium or medium-low when the water

has reached boiling point. It takes from 10 to 20 minutes, from boiling point, to boil medium sized, whole potatoes. But timing depends on potato type as well as size. Check with a sharp knife. If the knife enters into the middle of the potato without much resistance, it is done.

When the potato is done, pour away the water and let the boiled potatoes sit in the pan, without the lid on, and “steam” for about 10 to 15 minutes. This will make the potato drier and firmer. After this you may cut and shape the potatoes.

You can make potato salads with roasted potatoes, too. You roast potatoes in the oven. Oven time depends on the size of the potato. If you are roasting small potatoes, you can roast them whole. Larger potatoes should be cut into smaller pieces. You can roast potatoes with the skins on if you prefer, but beware of thickly skinned potatoes.

### **Roasting Potatoes**

To roast potatoes, pre-boil them in salted water for 3 – 7 minutes depending on the size (you want them almost half cooked), just as for boiled potatoes, place them in a colander/sieve to drain the water, place them on a baking tray, pour over some fat (this could be oil, olive oil, butter, margarine or some animal fat like duck or goose fat) and bake in an oven. If you use animal fat, it's a good idea to melt the fat (heat it) before you pour it over the potatoes, or actually oven-melt the fat on a tray before you tip the potatoes into the hot goose fat. (Goose fat makes fantastic roast potatoes, but unless you have geese yourself it could be difficult to find, and rather expensive). For medium sized potato pieces (about 5 cm), use 180 to 200 degrees Celsius/360 to 400 F for about 40 minutes. Take the tray out every 20 minutes to shake and mix the potatoes a bit. After they are done, add salt. Be careful with the salt if you are using a particularly salty sauce or dressing for your roast potato salad. If you want to mix in some chopped fresh herbs like rosemary or thyme, you can do this 10 minutes before the roast potatoes are done.

### **Sauces And Dressings**

There are five main categories of potato salad dressings or sauces. These are vinaigrette based sauces, Mayonnaise based sauces, cream based sauces, yoghurt based sauces or others, like the broth based sauces.

## **Vinaigrette Based Sauces and Dressings**

Vinaigrette based sauces are all based on oil and vinegar dressings. The traditional vinaigrette is made with olive oil and vinegar. Obviously the type of olive oil and vinegar you use will affect the flavour the dressing considerably.

### **Oils**

You do not need to use olive oil to make a vinaigrette, but any oil you like, for instance sunflower seed oil, canola oil, grape seed, sesame oil, walnut oil etc. This depends on your own tastes, and this could vary with which ingredients you use and which effect you are after. Special diets you follow may also dictate which oils you use. If you use olive oil you do not need to use an extra virgin olive oil, but most often the extra virgin olive oils are better than the regular olive oils. “Extra virgin” means that the oil is made from the first pressing of the olives, which normally gives a more interesting oil.

There are many different olive oils, with varying flavour profiles, depending on olive variety, soil/climate and production techniques. Spanish and Greek olive oils are generally quite strongly flavoured, the Italian oils more elegant. But these days even within one country flavour profiles vary enormously. Look for olive oils from the Mediterranean countries like Italy, Spain and Greece, as well as Portugal. Southern France also produces nice olive oils. You will also find olive oils from North African countries like Morocco, Syria and Tunisia, and the “new world” olives from the Americas, Australia and the rest of the world. If all you have is one bottle generic olive oil in your kitchen, that’s fine, but be aware that you can vary a simple Vinaigrette based potato salad depending on which olive oil you use. Many gourmets, gourmands or what is more simply called foodies, keep several types of olive oils in their kitchens. A good idea for those who can afford it.

### **Infused oils**

Note that you can buy flavoured oils, or what is also called “infused oils”, and, more interestingly make your very own flavoured or “infused” oils. One example is garlic flavoured oil, which you make simply by adding garlic cloves to a bottle of oil. Any fresh herb, or even dried spices, can be used to flavour oils, particularly useful is tarragon, basil, rosemary, parsley, chives and chervil or a combination of these. The



French term “fines herbes” is the combination of the herbs parsley, chives, chervil and tarragon, and is a particular good and classic combination.

The oil is the major component of the vinaigrette dressing. The quantity of oil to vinegar depends on the chef. A rule of thumb is three parts oil and one part vinegar. But this varies with your tastes, and also depends on the oil and vinegar and the other ingredients of your salad.

### **Vinegar**

The best vinegar to use in cooking, and particularly in sauces and dressings, is made from wine. Look for Sherry vinegar (vinagre de Jerez) which is a particularly good, although very expensive, vinegar, originally made around the Spanish town of Cádiz. This kind of gourmet vinegar is made according to strict rules, and the process involves months of ageing in wooden barrels. If you can afford it you should definitely have a bottle of Sherry vinegar in your cupboard as a special addition to your other vinegars. In the town of Modena in Italy you will find a product called “balsamico”, which is a condiment made from grapes and stored for years on the top floors of houses where the heat in the winter reduces the liquid and concentrates the flavour. Real balsamico costs hundreds of dollars, but an imitation product is made called “balsamic vinegar”. These are not aged for years, and consists of added sugar and colourings. There are many types, and even though they are not the real thing some of them are really tasteful and can be used in vinaigrettes. In addition to this, you will find an enormous amount of white- and red wine based vinegar, which is very suitable for vinaigrettes, particularly the white wine vinegars. In addition to plain vinegars there are a lot of flavoured vinegars on the market, that can give that additional touch to a sauce or dressing. Particularly popular flavours are raspberry, lemon, cherry, garlic, herbs and spices.

### **Making a vinaigrette**

Vinaigrette is made easily by mixing vinegar and oil, normally an olive oil of good quality, like a good quality extra virgin olive oil. The better the vinegar, the better the dressing will be, too, so if you spend a little extra on a good oil, add a few bucks for a good wine based vinegar as well. A typical ratio of oil to vinegar is 3 to 1, meaning that you mix together three parts oil to one part vinegar. But you can change this ratio according to your own taste, and which oils and vinegars you use. The only other

ingredients you need is salt and pepper, preferably freshly ground pepper. And that really is all that is needed for the simplest of vinaigrettes. The quality of the oil, vinegar, and the freshness of the freshly ground pepper is essential in a simple recipe like this.

From this basic recipe you can add a lot of flavor, and make a huge variety of dressings and sauces. You can begin the process with adding a flavor base like finely chopped shallots/onions, you can add chopped, fresh herbs, fruits or dried spices and even add condiments like mustard. Just so you can have an idea of how many variations there are, have a look at these sample vinaigrettes that you can easily make: mustard, lemon, lime, orange, citrus, mustard-herb (parsley, chives, tarragon, thyme etc.) mustard-honey, mustard-honey-herb, lemon-herb, lemon-honey-herb, balsamic, sesame, ginger, chili, chipotle, chipotle-honey-lime, garlic, sesame-ginger, sesame-ginger-lime, lemongrass, parmesan, lemon-parmesan,

You will find the recipe for vinaigrette just below. Let's just quickly talk about mayonnaise. The French sauce that most of the world now loves. We know the word Mayonnaise is French, because the name comes from "Mahonnais", a French word for something that comes from the city of Mahon, Minorca (Spain). Once a French island.

### **How to make mayonnaise**

You can very simply make your own mayonnaise, by adding oil to egg yolks. Keep whisking and add the oil carefully, not drop by drop, but at least in a very thin stream. Traditionally you season the egg yolks with some vinegar or lemon juice, mustard, salt and pepper. Of course, you can vary this in many, many ways. Adding a little crushed garlic, adding various finely chopped fresh or dried herbs, and so on. Traditionally a mayonnaise is whisked by hand with a balloon whisk, but there is no reason why you can't use a food processor.

It really is worth the "effort" to make your own mayonnaise. Well, if you like dreamy creamy textures and fantastic taste, anyway. Remember to use a neutral oil. This will elevate your mayonnaise based potato salad to a completely different level. And it isn't that hard.

You can use a food processor, but then you need to make a little bit more than just 2-3 dl. Mayonnaise, which probably is a good idea anyway. It keeps well in the fridge.

Olive oil is not really a good option. Soy oil can work, but groundnut oil is particularly good.

## **Chapter #2: The Potato Salad Recipes**

### **Basic recipe #1: Vinaigrette**

3 parts oil, 90 ml

1 part vinegar, 30 ml

salt and pepper to taste

Put a pinch of salt and a few turns of the pepper mill of freshly ground pepper into a bowl. Add vinegar. Add the oil slowly while whisking. When all the oil is added check the taste and add more salt and pepper if needed. Whisk well.

### **Basic recipe #2: Mayonnaise**

3 egg yolks

1 tablespoon Dijon mustard, but any mustard will do.

300 ml (1 1/3 cup) oil, like groundnut oil

2 tablespoons lemon juice or white wine vinegar

**Preparation:** Place a folded kitchen towel on the work bench, and a good sized bowl on top. Use a balloon whisk, the bigger the better. Place egg yolks in a bowl with the mustard, salt, pepper and the vinegar. Mix lightly. Add the oil little by little, in a steady stream while whisking. What will break your mayonnaise is adding too much oil, too quickly. Particularly in the beginning do you need to be careful, after the sauce is thickening you can add the oil in a more liberal manner, but still in a steady flow. Check seasoning, and add more salt, pepper, lemon juice or vinegar if needed. **NOTE:** You can mix the oil into the egg yolks and mustard, and add the lemon juice or vinegar later, when the mayonnaise is thick.

### **Recipe #1: Classic French Vinaigrette Potato Salad**

750 grams waxy potatoes with fine skin (1 ½ pounds)

125 ml classic French vinaigrette

A handful of parsley leaves (1/2 cup)

2 Shallots or 1 medium onion

Salt, pepper, 1 clove of garlic to taste

**Notes:** You decide for yourself if you want to peel the potatoes, and if you want to peel them before or after boiling them. Peeling them after boiling is more of a hassle, but is more nutritious. You also decide if you want to boil the potatoes whole, or if you want to cut them into shape before boiling. The latter is more practical. Remember that cooking times depend on size. **Preparation:** Finely chop the parsley and the onions.

Make the vinaigrette: see recipe in Chapter 2, or [click here](#). **Boiling potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and simmer until tender. Drain the potatoes, and let them steam off for about 10 minutes. This will help them retain their shape, and/or ease cutting. If not cut already, cut the potatoes the way you want, in slices, cubes or chunks.

**Assembly:** If you want a light taste of garlic, take a clove of garlic and rub the inside of the serving bowl for the potato salad. The best option is a wooden bowl. The rubbed garlic gives a nice touch of garlic without being too strong. Pour the potatoes, onions and 80% of the chopped parsley leaves into the bowl, and pour the vinaigrette over. Mix well. Season with salt and pepper, and sprinkle over the remaining parsley leaves.

*Serve.*

## **Recipe #2: Classic American Mayonnaise Potato Salad**

750 grams potatoes (1 ½ pounds)

250 -375 grams Mayonnaise (1 to 1 ½ cups, depending on your taste), see recipe for homemade mayo.

4 eggs

1 tablespoon vinegar

1 tablespoon American mustard

½ tablespoon sugar

1 medium onion (1/2 cup)

salt, pepper

**Preparation:** Bring a small pan with water to boiling point with the lid on, put the eggs in, keep the lid on and boil for 10 minutes. Take the eggs out immediately and place in a bowl with ice water. When cold, take off the shells, and cut the eggs into small cubes.

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with lid and place on the heat of the stove. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes. **Assemble the salad:**

Cut the potatoes into cubes of about 1 cm (1/2 inch). Mix the mayo, vinegar, mustard, onion and sugar in a bowl. Mix in the potatoes. Season with salt and pepper. Stir in the cubed eggs. Place salad in refrigerator for a few hours. ***Serve.***

**Variation:** Substitute the parsley for cilantro (coriander) to give it an Asian/Latin American taste, or tarragon, to go “French”. Dill goes very well with potatoes, too. You can add finely chopped celery, and a range of other vegetables like string beans (green bean), boiled carrot, corn etc. Consider blending in green leaves like arugula. You could also protein, like boiled ham in cubes.

### **Recipe #3: Extra Creamy Potato Salad**

900 grams potatoes (1 2/3 pounds)

250 grams Mayonnaise (1 cup)

2 eggs

1-2 shallots or 1 medium onion

3 celery stalks, in small cubes

150 ml evaporated milk (5 ounces)

125 ml. vinegar (1/2 cup)

125 grams sugar (1/2 cup)

65 grams butter (1/4 cup)

1 teaspoon mustard

1 teaspoon cornstarch

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and simmer until tender. Drain the potatoes, and let them steam off for about 10 minutes. If not already cut, dice them into

cubes of about 1 cm (1/2 inch). Finely dice the onion and the celery stalks. **The dressing:** Place a medium sized pan on low heat. Whisk together 2 eggs, and add to the pan, stirring. Add the sugar, cornstarch and salt to taste. Mix together. Add the vinegar, the evaporated milk and the mustard. Let simmer for 8 to 10 minutes. Stir in the butter. Let cool completely. Add the mayonnaise. Add the diced potatoes, the onion and celery. Season with salt and pepper. ***Serve.***

#### **Recipe #4: Southern Potato Salad**

750 grams starchy potatoes, Russets etc. (1 ½ pounds)

125 to 250 grams Mayonnaise (1/2 to 1 cup), depending on your taste

6 boiled eggs

1 medium onion (1/2 cup)

2 celery stalks chopped in small cubes (about ¾ cup)

80 grams Dill Pickle, finely chopped, or dill pickle relish (about 1/2 cup)

2 tablespoon vinegar, or dill pickle juice

2 tablespoon American mustard

½ tablespoon sugar

salt, pepper and paprika

**Preparation:** Bring a small pan with water to boiling point, put the eggs in and boil for 10 minutes. Take them out immediately and place in bowl with ice water. When cold, take off the shells, and cut the eggs into cubes. Cut celery and pickles into cubes and set aside. **Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with lid and place on heat. Bring to boiling point, reduce heat, and simmer until tender. Drain the potatoes, and let them steam off for about 10 minutes. **Assemble the salad:** If not cut already, cut the potatoes into cubes of about 1 cm (1/2 inch). Mix the mayo, vinegar or dill pickle juice, mustard, pickles, onion and sugar in a bowl. Mix in the potatoes. Stir in the cubed eggs. Season with salt, pepper and a pinch of paprika. Place salad in refrigerator for a few hours. ***Serve.***

#### **Recipe #5: German Potato Salad w/Bacon**

750 grams potatoes (1 ½ pounds)

3-4 slices/rashers of bacon

50 ml. white vinegar (1/4 cup)

2 tablespoons water

2 tablespoons sugar

a handful of flat leaved parsley leaves (1/3 cup)

salt and pepper to taste

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle.

Slice in thick slices. **Other preparation:** Place a skillet with some cooking oil on a moderate to moderate-high heat. Let the oil heat up a little. Place bacon rashers in skillet, and cook on both sides until crispy. Set aside. When cold, tear off irregular pieces with your hands, do not cut. Dice the onion, and place in the same skillet. Gently sweat the onions for a few minutes in the fat. Add vinegar, water, sugar to the skillet, together with salt and pepper. Bring to the boil, and let boil for about one minute.

**Assemble the salad:** Add a little over half of the bacon. Add potatoes and parsley. Transfer to a serving dish, add the remaining bacon and parsley. **Serve.**

## **Recipe #6: Dijon Mustard Vinaigrette And Green Beans Potato Salad**

750 grams starchy potatoes (1 ½ pounds)

250 grams String beans (green beans), ½ pound.

125 ml. vinaigrette sauce

1-2 shallots or a medium onion

1 tablespoon Dijon mustard

1/4 lemon

A small handful of finely chopped chives (1/3 cup)

Salt and pepper

**Preparation:** Wash the beans. Cut off the ends, and chop them in 1 cm (1/2 inch) pieces. Finely chop the chives and the onions. Fill a small pan a quarter full with water, cover with lid, place on the heat and let water boil. Pour in the string beans (green beans) and let cook for about 2 minutes. Take out, drain and ideally place in ice cold water. Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle. Cut the potatoes the way you want, in slices, cubes or in chunks. Mix the Dijon mustard in to the vinaigrette (see master vinaigrette recipe [here](#)) together with the juice of 1/4 lemon. **Assembly:** Pour the potatoes, onions, green beans and 80% of the chopped chives into the bowl, and pour the Dijon vinaigrette over. Mix well. Season with salt and pepper, and sprinkle over the remaining chopped chives. Serve.

### **Recipe #7: New Potatoes Smothered in Sour Cream and Dill Potato Salad**

750 grams new potatoes (1 ½ pounds)

195 grams Sour cream (3/4 cup)

60 ml. Mayonnaise (1/4 cup)

A small handful of Dill

1-2 shallots or 1 medium onion, finely chopped

Salt and pepper

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender, about 10-15 minutes for small new potatoes. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle. Cut the new potatoes in half, or if they are a little on the big side: in four pieces. **Assembly:** Pour sour cream and mayonnaise in a bowl, and mix. Add with the finely chopped onion, dill. Mix well. Add the potatoes carefully, and season with salt and pepper.

### **Recipe #8: Creamy Ham and Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams Mayonnaise



250 grams Boiled ham, in cubes

1-2 shallots, or 1 medium onion

1 tablespoon vinegar

A small handful of Parsley

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle.

Cut in big cubes. **The ham:** Cut the ham in cubes, same size as the potatoes. **The mayo sauce:** Put the mayonnaise in a bowl, and add the vinegar and almost all of the parsley. Mix well. Add the ham and potatoes. Mix. Season with salt and pepper, mix one more time, sprinkle the rest of the parsley over. Serve.

**Variations:** Add boiled eggs if you want, and any kind of vegetable, for example string beans.

### **Recipe #9: Extra Creamy Dill Pickles and Celery Potato Salad**

900 grams potatoes (1 2/3 pounds)

250 grams Mayonnaise

8 eggs

1-2 shallots or 1 medium onion

3 celery stalks, in small cubes

180 grams Dill pickles

150 ml evaporated milk (5 ounces)

125 ml. vinegar (1/2 cup)

125 grams sugar (1/2 cup)

65 grams butter (1/4 cup)

1 teaspoon mustard

1 teaspoon cornstarch

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the

potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle; Dice them into cubes of about 1 cm (1/2 inch). Finely dice the onion and the celery stalks. Chop the dill pickles. Boil 6 eggs, for 10 minutes, and place in ice cold water. Peel and chop. The dressing: Place a medium sized pan on low heat. Whisk together 2 eggs, and add to the pan, stirring. Add the sugar, cornstarch and salt to taste. Mix together. Add the vinegar, the evaporated milk and the mustard. Let simmer for a 8 to 10 minutes. Stir in the butter. Let cool completely. Add the mayonnaise. Add the diced potatoes, the onion, celery, chopped hard boiled eggs and dill pickles. Season with salt and pepper. Serve.

### **Recipe #10: Mayonnaise, Egg and Bacon Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams Mayonnaise (1 cup)

1-2 shallots, or 1 medium onion

6 eggs

5 rashers of bacon, chopped

A small handful of chopped parsley

Vinegar

Sugar

Salt and pepper

**Preparation:** Bring a small pan with water to boiling point, put the eggs in and boil for 10 minutes. Take out the eggs immediately and place in bowl with ice water. When cold, take off the shells, and cube the eggs. Finely dice the onion. Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle. Bacon: Place a little oil in a skillet on medium high heat. Fry the chopped bacon. Assemble the salad: Cut the potatoes into cubes of about 1 cm (1/2 inch). Mix the mayo, vinegar, onion and sugar. Mix in the potatoes, eggs, bacon and almost all of the chopped parsley. Season with a little salt and pepper. Mix, and sprinkle the remaining parsley on top. Place salad in refrigerator for a few hours.

### **Recipe #11: Chicken and Corn Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams Mayonnaise (1 cup)

1-2 shallots, or 1 medium onion

250 grams of chicken breast

125 grams corn (1/2 cup)

A small handful of chopped parsley

2 tablespoons of vinegar

1 tablespoon of sugar

Salt and pepper

**Preparation:** Finely dice the onion. Cube the raw chicken breast. Place a little oil in a skillet on medium heat, and fry the chicken cubes. Season with salt and pepper. Set aside. Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle. Assemble the salad: Cut the potatoes into cubes of about 1 cm (1/2 inch). Mix the mayo, vinegar, onion and sugar. Mix in the potatoes, the chicken cubes and almost all of the parsley. Season, if necessary, with a little salt and pepper. Sprinkle the remaining parsley on top. Refrigerate for a couple of hours. Serve.

### **Recipe #12: Brazilian Potato and Vegetable Salad**

750 grams potatoes

250 grams Mayonnaise (1 cup)

5 eggs

2 carrots

100 grams string beans (green beans)

100 grams corn

1-2 shallots or 1 onion, finely chopped

1 tablespoon vinegar

1 tablespoon sugar

A small handful of cilantro (coriander) leaves

Salt and pepper

**Preparation:** Place water in a small pan, and bring to the boil with a lid on (which makes it quicker to reach boiling point). Place eggs in boiling water, and boil for 10 minutes. Take out and place in ice water. De-shell and cut in cubes. Set aside. Cut carrots into small cubes, and boil in a little water until “al dente”. Set aside. Rinse the string beans in water, cut off the ends, place in boiling water for 1 minute, drain and cut into 0.5 cm sticks (1/4 inch). Open the can of corn. Chop the cilantro leaves and the onion. **Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Cooking time depends on size of potatoes. If cut into cubes, about 10 minutes for 1 cm (1/2 inch) cubes. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle. Assemble the salad: If you haven’t already, cut the potatoes into cubes of about 1 cm (1/2 inch). Mix the mayo, vinegar, onion and sugar. Mix in the potatoes, eggs, the carrot, the string beans and nearly all of the chopped cilantro. Mix well and season with salt and pepper. Serve.

### **Recipe #13: Norwegian Sour Cream and Cream Potato Salad**

750 grams potatoes (1 ½ pounds)

200 grams sour cream

50 ml. cream

1-2 shallots, or 1 medium onion

50 grams finely sliced leeks

A small handful of chopped chives

3-4 radishes

**Preparation:** Wash the radishes, and slice them as thinly as possible. Chop almost all of the chive very finely. Leave a few straws for decoration. Chop the onion. Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on

heat. Bring to boiling point, reduce heat, and boil until tender. Cooking time depends on size of potatoes. If cut into cubes, about 10 minutes for 1 cm (1/2 inch) cubes. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle. **Sauce/dressing:** In a bowl, mix the sour cream and the cream. Add almost all of the chopped chives and all of the leeks and onions, mix well, season and mix some more. Assemble the salad: If you haven't already, cut the potatoes into cubes of about 1 cm (1/2 inch). Add the potatoes and the radishes to the dressing and mix delicately. Sprinkle with the rest of the chives and radishes; Place a few straws of chives on top, in a crisscross pattern. Chill. Serve.

### **Recipe #14: Creamy and Cheesy Blue Cheese, "Ruccola" (Arugula), Apple and Pear Potato Salad**

900 grams potatoes (1 2/3 pounds)

250 grams Mayonnaise

2 eggs

1-2 shallots or 1 medium onion

1 apple

1 pear

A few handfuls of arugula (ruccola)

150 ml evaporated milk (5 ounces)

125 ml. vinegar (1/2 cup)

125 grams sugar (1/2 cup)

125 grams blue cheese, like Roquefort or Gorgonzola (1/2 cup)

1 teaspoon Dijon mustard

1 teaspoon cornstarch

**Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 to 15 minutes, or until cool enough to handle; Dice them into cubes of about 1 cm (1/2 inch). Other preparation: Finely dice the onion and the celery stalks. Wash the apple and the pear well. Cut the apple into

four, and cut out the core from the quarts. Slice relatively thinly. Do the same with the pear. Set aside. Wash the arugula (rucicola), drain, and place in refrigerator for 30 minutes on a tray, all laid out (helps it become crisp). The dressing: Place a medium sized pan on low heat. Whisk together 2 eggs, and add to the pan, stirring. Add the sugar, cornstarch and salt to taste. Mix together. Add the vinegar, the evaporated milk and the mustard. Let simmer for a 8 to 10 minutes. Stir in the blue cheese and let it melt into the sauce. Let cool completely. Add the mayonnaise, and the onion. Add the diced potatoes, apple slices, pear, arugula (rucicola). Season with a little salt (if necessary, the cheese can be quite salty) and pepper (quite a bit of pepper). Serve.

### **Recipe #15: Smoked Salmon Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams crème fraîche, or sour cream

150 grams smoked salmon

1-2 shallots or 1 medium onion

2-3 radishes

2 tablespoons capers

1 teaspoon sugar

½ lemon

1 teaspoon Dijon mustard

1 teaspoon horseradish paste

A small handful of finely chopped dill

**Preparation:** Cut the smoked salmon slices into 2-3 cm. (1 to 1 ½ inch) slices. Finely chop the onion. Wash the radishes, and slice them as finely as possible. Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Sauce/dressing:** Pour the crème fraîche or sour cream into a bowl. Add lemon juice, sugar, mustard, the finely chopped dill and horseradish

paste. Season with a little salt and pepper. Mix. Add the slices of radish, the capers, the potatoes and the salmon. Mix gently. Chill. Serve.

### **Recipe #16: “Oliver” Potato Salad**

750 grams potatoes (1 ½ pounds)

4 dl Mayonnaise

2 Carrots

5 Eggs

1-2 shallots, or 1 medium onion

120 grams Peas

80 grams dill pickles

125 grams shredded roast chicken (1/2 cup)

1 apple

2 tablespoons capers

1 tablespoon vinegar, or capers liquid

1/2 tablespoon sugar

1 teaspoon tomato ketchup

Salt and pepper

**Preparation:** Boil the eggs 10 minutes in boiling water, then place in ice cold water. De-shell and cut into cubes. Dice the carrot into small cubes, and boil in a small pan with boiling water. Drain and set aside. Wash the apple, quart it, take out the core and slice thinly then dice into small squares. Cut the pickles and onion into small dice. **Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Sauce/dressing:** Pour the mayonnaise in a bowl, and mix in onions, vinegar, mustard, ketchup, sugar, capers, pickles, salt and pepper. Mix well. Mix in eggs, chicken, apple, peas and potatoes. Chill, and serve.

### **Recipe #17: Roast Beef Potato Salad “Elizabeth David”**

750 grams potatoes (1 ½ pounds)

About 250 grams roast beef (1 cup)

125 ml. basic vinaigrette

1-2 shallots, or 1 medium onion

1 clove of garlic

Salt and pepper

**Preparation:** Chop the onions. Scrape the garlic clove on the inside of the salad bowl, preferably a wooden bowl. Cut the roast beef in 1 cm (1/2 inch) cubes. Make the vinaigrette (see basic recipe here). Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Dressing:** Put the roast beef cubes in the bowl with the chopped onions. Place the potatoes over the meat. Season generously with pepper. Pour over the vinaigrette. If you like, add some roughly chopped tomatoes or green beans. Mix in finely chopped parsley. Serve warm or chilled.

### **Recipe #18: Roast Chicken, Arugula (“Ruccola”) and Rosemary Potato Salad**

750 grams potatoes (1 ½ pounds)

200-250 grams Mayonnaise (up to 1 cup, depending on taste)

250 grams roast chicken meat, shredded

1-2 shallots, or 1 medium onion

1 sprig of rosemary

1 large clove of garlic

½ lemon

Salt and pepper

**Preparation:** Rub the serving bowl with a clove of garlic. If not already shred, shred the roast chicken. Chop the onion. Wash the arugula (ruccola) and place on a tray in the refrigerator for 30 minutes. Finley chop the rosemary sprig. Boil the potatoes: Place



potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Sauce/dressing:** Pour the mayonnaise into the bowl. Squeeze in lemon juice. Mix. Add chicken, onions, potatoes and arugula. Season with salt and pepper. Mix carefully. Chill for at least 40 minutes, then serve.

### **Recipe #19: Curry, Mango, Shrimp Potato Salad**

750 grams potatoes

250 grams Mayonnaise (1 cup)

250 grams boiled shrimp

1 small mango

1 carrot, shredded

1-2 shallots, or 1 medium onion

1 lime

½ to 1 tablespoon curry powder

A small handful of cilantro (coriander)

**Preparation:** Skin the mango, cut out the fruit meat and cut into cubes. Shred the carrot, set aside. Chop the onions. Chop the cilantro (coriander). Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Sauce/dressing:** Pour the mayonnaise into a bowl, add the lime juice (squeeze the lime), onions and curry. Mix well. Add the shrimp, mango, potato and almost all of the cilantro (coriander). Mix, season with salt, pepper and more curry and lime juice if needed. Sprinkle with the remaining cilantro (coriander). Chill. Serve.

### **Recipe #20: Cilantro and Chili Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams Mayonnaise (1 cup)

1-2 shallots, or 1 medium onion

3-5 fresh chillies, of own taste

1 clove garlic

1 lime

1 tablespoon sugar

2 tablespoons soy sauce

A handful of cilantro (coriander) leaves

**Preparation:** Chop the onions, garlic, cilantro (coriander) and the chili. Set aside. Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Sauce/dressing:** Pour the mayonnaise into a bowl. Add the lime juice (squeeze the lime), sugar, soy sauce, onion, chili (almost all), cilantro (almost all) and garlic. Mix well. Add the potatoes. Mix. Season with salt, pepper and lime juice, if needed. Sprinkle over the rest of the chili and cilantro (coriander). Chill. Serve.

### **Recipe #21: Japanese Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams Mayonnaise (1 cup)

1-2 carrots

100 grams cucumber

100 grams finely sliced, boiled ham

80 grams corn

1 medium sized onion

2 tablespoons of vinegar

**Preparation:** Cut onion in half, and slice finely. Place in a small bowl. Add salt. Let sit for a while, then take onions out with a paper towel, squeeze and drain the liquid. Set aside. Wash and slice the cucumber finely. Salt and drain, like with the onion. Cut

carrot into small cubes and boil. **Boil the potatoes:** Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and then mash them immediately with a fork in a bowl. Pour the vinegar over the potatoes. Add some salt and pepper. Sauce/dressing: Pour mayonnaise into the bowl with the potatoes. Mix. Add onions, cucumber, carrot, corn and ham. Mix well, but lightly. Chill. Serve.

## **Recipe #22: Roast Pork Belly Potato Salad**

750 grams potatoes (1 ½ pounds)

250 grams Mayonnaise (1 cup)

200 grams honey and mustard roasted pork belly, or any roast pork meat (to get the full recipe click [here](#))

1-2 shallots, or 1 medium onion

1 lemon

1 tablespoon ketchup

1 teaspoon Dijon mustard

1 tablespoon soy sauce

a small handful of parsley or coriander (cilantro)

**Preparation:** Roast the pork belly. (You can get my recipe which is from another book, by clicking [here](#)). Separate the crispy skin from the juicy meat. Dice. Set aside the meat. Finely chop the onion. over the potatoes. Add some salt and pepper. Boil the potatoes: Place potatoes in a pan and cover with water. Cover with the lid and place on heat. Bring to boiling point, reduce heat, and boil until tender. Drain the potatoes, and let them steam off for about 10 minutes, or until cool enough to handle. Slice them into slices of about 0.5 cm (1/4 inch). **Sauce/dressing:** Pour the mayonnaise into a bowl. Squeeze in the lemon, put in the ketchup, mustard, soy sauce, onions and almost all of the chopped parsley. Mix well. Mix in the pork meat and the potatoes. Mix well. Season, if needed, with salt, pepper and lemon juice. Sprinkle over the rest of the chopped parsley, chill and serve.

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