

5 Star Potato Salad



PREP TIME
10 minutes

COOK TIME
30 minutes

READY IN
40 minutes



SERVINGS
6-8

FOREST INGREDIENTS
Beach Lovage

Ingredients

- 3 lbs. red potatoes
- 12 oz. Bacon
- 3 Large eggs
- 1 cup mayonnaise
- 2 Tbsp. apple cider vinegar
- 3 Tbsp. spicy brown mustard
- 1 Tbsp. Sugar

Steps

- On a large cutting board, cut the red potatoes into large chunks, about the size of a golf ball.
- Put the potatoes in a medium saucepan and cover with cold water. Bring to a boil, then reduce the heat to medium and cook until fork tender.
- Meanwhile, sauté the bacon in a skillet over medium heat, until crispy. Remove bacon from the pan and place on a plate with paper towels to absorb some of the grease.

FOREST FRESH ALASKA

3 sprigs of beach lovage

3 green onions

- Put the eggs in a small saucepan and cover with cold water. Bring to a boil, then remove from the heat, cover and let stand for 5 minutes. Run cold water over the eggs to cool. Peel and dice the eggs.
- Drain the potatoes and let cool. Once the potatoes are cool enough to handle, transfer to a cutting board and chop into bite size pieces. Return to bowl, salt and pepper potatoes.
- In a small bowl, combine mayonnaise, vinegar, mustard and sugar, whisk until smooth.
- Chop green onions and lovage.
- Put the potatoes in a large serving bowl, pour the whisked dressing over the potatoes and mix. Add the chopped bacon, eggs, onions and beach lovage. Serve warm or chilled.

Notes

This recipe produces a creamy potato salad that is not too tangy. If you do not have access to beach lovage, you can replace the beach lovage with parsley. I like to cut the size of the potato chunks down after they have boiled slightly cooled so that the boiling does not overcook the red potatoes.