



414-443-1414

www.michaelfeker.com

From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S POTATO SALAD

Serves: 4-6,

Yield: 6 cups

Ingredients

- 2 lbs Yukon gold potatoes
- 2 tablespoons apple cider vinegar
- 1/3 cup potato water
- 2/3 cup red onion (finely chopped)
- 1/2 cup celery (finely chopped)
- 3-4 slices bacon (crisply cooked, chopped or crumbled)
- 2-3 tablespoons chopped dill pickle
- 2 eggs (hard-boiled, peeled & sliced thin)
- 3 tablespoons chives (finely chopped)
- Salt (sea salt preferred)
- White pepper (freshly ground if available)
- 3/4 cup mayonnaise (homemade if possible)
- 1/4 Cup sour cream
- Bib lettuce leaves washed and spun dry

Directions

1. Slice potatoes lengthwise in 1/2 or in quarters if very large; cut crosswise into 1/2 round or 1/4 round slices, about 1/2" thick. Put in a saucepan with just enough water to cover & 1 1/2 t of salt per quart of water. Heat to a simmer & cook for 5 - 6 min until just cooked through. (It is essential that they be cooked through!). Remove from heat & drain, reserving 1 c of the cooking liquid for later use.
2. Transfer potatoes to a large bowl; stir together the cider vinegar with 1/3 c of the potato water & drizzle over potatoes, turning them gently to distribute it evenly. Let sit 10 min to absorb the liquid.
3. Add the onion, celery, bacon, pickle, hard-boiled eggs & chives; season to taste. Top with 2/3 c of mayonnaise (or a mix of mayonnaise & sour cream) & gently fold everything together. Taste & add more salt, pepper or mayonnaise as needed.
4. Cover & refrigerate for at least an hour; if it is refrigerated longer, bring back to room temperature before serving. 5 To serve, line a bowl or platter with lettuce & mound salad on top. Taste again & adjust seasoning if needed. Garnish with chopped parsley and chives.