

## Dry Rubbed Potato Salad

### Ingredients

#### Dry Rub

- 2 lbs Russet Potatoes
- 2 tsp Salt
- 1 ¼ tsp Coarse Ground Black Pepper
- 2 tsp Smoked Paprika
- 1 tbsp Garlic powder
- 1 tbsp Thyme
- 1 tbsp Rosemary
- ½ tsp Celery Seed
- 1 tbsp Onion Powder
- 1 tsp MSG ( if you do have it, it fine. But I highly recommend ordering some and trying it out)

#### Add-ins

- 1 small Purple Onion chopped
- 2 Stalks of Celery chopped
- 3-4 strips of Bacon, minced

#### Potato Salad Sauce

- 1/2 cup Duke's Mayo
- 3 tbsp Dijon Mustard
- 2 tsp Worcestershire Sauce

- ❖ Sometimes I also add chopped up hard-boiled egg whites, the guys like it for the added protein, I just like it sometimes.

### Directions

My Dry Rubbed Potato Salad has been at many cookouts, parties and other gatherings and there has never been a time I had leftovers to bring home or give out. And some have even said they enjoy it while it's still warm (I myself have been guilty of this...)

Either way, try it for yourself and be your own judge!

Start by cutting up your potatoes in bite size but consistent pieces and soaking them in cold water. Do not skin potatoes.

Add potato chunks to a pot of cold water large enough to cover potatoes with 1 inch of water and add 2 tsp of kosher salt and cover

Put the pot of potatoes on high heat and bring to a rolling boil.

Reduce heat to med-high and let cook for 30-35 minutes, or till potatoes are tender enough to pierce easily with a fork but still a little firm.

Drain potatoes and place them in a large bowl and set aside to cool.

Mix together all the herbs and spices in a small bowl.

Lightly coat cooked potatoes with Extra Virgin Olive Oil, being careful not to over handle potatoes.

Sprinkle herb/season mix over potatoes and tossing them gently to ensure all potatoes are seasoned well.

Lay potatoes in a single layer on a shallow baking sheet and place in oven.

Turn the oven on the broil setting and cook seasoned potatoes till slightly golden brown.

Remove seasoned potatoes from the oven and let cool to room temperature.

Place broiled seasoned potatoes in a large bowl and add mayo, mustard, and Worcestershire sauce, mix well.

Lastly, add chopped, bacon, celery and onion (and hard-boiled egg white if using) and mix well.

Put finished potato salad in frig and let cool.

Eat and enjoy.

❖ Note: I sometimes add 1 tsp of MSG to my herb/season mix. It helps cut back the sodium and adds flavor. It's not a must but it does help boost flavor and cut back on the sodium when used as directed.

I know MSG has gotten a bad rap in some circles for some reason, and honestly, I'm not sure why.

But by all means, do your own research on MSG and decide for yourself.

The

Kitchen



Gypsy

