

All American Roasted Potato Salad

Serves 4

3 to 4 tablespoons vegetable oil
1 teaspoon salt (optional)
2 tablespoons finely chopped rosemary
1/2 pound red and white fingerling potatoes, cut into 1/4- to 1/2-inch pieces
1/2 pound small blue potatoes, cut into 1/4- to 1/2-inch pieces
3 hard-boiled eggs, chopped
1 rib celery, diced small
1 Vidalia onion, chopped
1/2 medium red bell pepper, chopped small
2 tablespoons sweet pickle relish
4 to 5 tablespoons mayonnaise
1 tablespoon yellow mustard
Freshly ground black pepper and sugar, to taste

1. Preheat the oven to 400°F. Line two baking sheets with aluminum foil.
2. Combine the oil, salt (if using), and rosemary in a large measuring cup.
3. Spread the red and white potatoes on one prepared baking sheet and the blue potatoes on the other (the potatoes should be separated to avoid discoloring the red and white potatoes during roasting). Drizzle the oil and herb mixture over the potatoes and toss to coat. Roast the potatoes for 15 to 20 minutes, or until the potatoes start to soften but not dry out.
4. Transfer the roasted potatoes to a large mixing bowl. Add the eggs, celery and onion; stir together carefully, so you don't mash the potatoes. Add the chopped pepper, relish, mayonnaise, and mustard, and stir to combine. Taste and add more pepper and sugar to taste. Serve warmed, or chill until ready to serve

Recipe courtesy of Curtis Aikens

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