

## OLD MAN'S POTATO SALAD

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This one... probably one of my all-time favourites, hence the "OLD MAN's" moniker. This was born out of "Oh crud! I forgot to pickup potato salad! Let's see what I can do with what I have." and WOW did it turn out FANTASTIC! Great taste and a little bit o' zing, but nothing overwhelming. And did I mention it has bacon?

By the way, you need a jar of Devil's Trinity for this, so plan ahead.

### INGREDIENTS

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<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
4	-----	Medium-Largish Potatoes (~ 2 ½ lbs)
3	-----	Largish Farm Fresh Eggs
1	Qt. Jar	Devil's Trinity
1	TBSP	Yellow Mustard
1	TBSP	Worcestershire Sauce
1	Cup	Mayonnaise
1	TBSP	Celery Seed
1	1 lb Pack	Regular Cut Bacon

Yellow mustard... I like French's... sue me.

Mayonnaise... I am on a Duke's tip recently, but one of these days I am going to give a go at making my own

Make sure you get celery seed, not celery salt

Once again, I'll say Kunzler for the bacon, with Hormel Black Label as a second

### SPECIAL TOOLS

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- Copper Crispers [ii]

### PREPARATION – PART I [I]

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- 1) Heat oven to 200 deg. F
- 2) Set timer to 30 minutes
- 3) Spread the bacon on the Copper Crispers and put into the oven
- 4) Cook until nice and crispy; about 2 – 3 hours
- 5) Pull from the oven and let cool until handleable
- 6) Place bacon between paper towels and press gently to get out excess fat
- 7) If you are doing this the day (or so) before, place the bacon between paper towels in zip top bags in the fridge [iii]

## PREPARATION – PART II

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- 1) Fill a large pot with water and heat to boil
- 2) Rinse the potatoes, but do not peel
- 3) Once the water reaches a rolling boil, gently add the potatoes
- 4) Boil for 20 minutes
- 5) Drain the potatoes then let cool for at least 5 minutes
- 6) Drain the jar of Devil's Trinity through mesh strainer into 1 quart measuring cup
- 7) Wash the eggs with soap and water. Rinse thoroughly
- 8) Place the eggs in a sauce pan and cover with water
- 9) Heat the egg water to a boil
- 10) Once the egg water reaches a rolling boil, remove the heat and let stand for 10 – 12 minutes
- 11) Remove eggs from the hot water and put in an ice water bath
- 12) Peel the eggs and chop into smallish, but not too small, pieces
- 13) Chop potatoes in to small bite size pieces
- 14) Mix all ingredients in a glass bowl with a wood spoon
- 15) Cover with plastic wrap with plastic wrap pressed down on to potato salad
- 16) Chill in fridge overnight
- 17) Jar the Devil's Trinity brine and put in fridge for future use
- 18) The next day plate the potato salad
- 19) ENJOY!!!

## NOTES

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- i. You can do this on the same day, but it would probably easier for you if you do this on the day before
- ii. Are these really necessary? Well, no, but I bought a couple a while back and found them very useful for this type of stuff. A half sheet cooling rack in a half sheet pan should work just as well
- iii. Doing this more than a day or so before? Vacuum seal the bacon. It will last considerably longer

PICTURES















