

Chef from the Hood Recipes



Chef:
Culinary Director Dan Berman

Restaurant:
Pacific Markets

Recipe:
All American Red, White & Blue Potato Salad!



As a nation, we are in love with the humble potato. From toddlers enjoying our first taste of mashed comfort; to children playing with Mr. Potato Head after school; to sharing an order of fries with our first teenage crush; potatoes never let us down! Though Idaho still grows a bumper crop of America's favorite vegetable, that state has followed California's lead by trading a few thousand acres of potato farmland for vineyards. Thankfully, there are wonderful organic, heirloom and specialty potatoes now grown on small farms in California.

All potatoes are low in calories and loaded with fiber and nutrients; consider baking them and adding non-fat sour cream for a low-cal treat. Pacific Market has potatoes in all sizes, types and colors. Pass the potatoes, please!

All American Red, White & Blue Potato Salad! !

Though a big, baked Idaho russet piled with butter, sour cream and chives next to your steak is a classic; potato salad is as well-loved and makes the potato a portable picnic favorite. New potatoes (also called creamers) have lots of mild flavor, which makes them the perfect choice in this colorful salad created by Pacific Market Culinary Director, Chef Dan Berman. His recipe serves 6.

Ingredients:

- 2 pounds each of washed, unpeeled red, blue and Yukon gold creamer (new) potatoes ; (or 6 pounds total)
- boiled, drained & chilled 4 hard boiled eggs chilled, peeled & diced (local organic)
- 1 cup mayonnaise (Best Foods)
- 1/2 of a medium size sweet red pepper cored, seeded & minced
- 1 medium sized yellow onion peeled & minced
- 2 stalks celery , diced
- 1/2 cup diced dill pickles (Alexander Valley Gourmet Pickles)
- 1 big tablespoon of minced fresh marjoram
- sea salt (Sea Star) & black pepper (Morton & Bassett) to taste

To prepare:

Boil potatoes in salted water until tender but still firm, and drain. Hard boil eggs. Chill potatoes and eggs. Cut potatoes into quarters (or large chunks so that all are about the same size). In a large bowl, fold mayonnaise with diced eggs, red pepper, onion, celery, pickle, marjoram. Add salt and pepper to taste. Fold in cut potatoes. Transfer to a nice bowl for serving.