

This is the potato salad recipe developed by my late wife, Rollande Krandall (1964-2017) - as she wrote it down. It is copyright 2007 by Rollande Krandall. As her sole heir, I (Dr. David M. MacMillan) license it for free distribution under the Creative Commons Attribution license version 4.0.

Rollande's End of Quest Potato Salad

This recipe is a combination of way too much research in a quest to find a wonderful potato salad that a traveling group of seniors shared with me at a rest stop while I was driving through Missouri on my way to work at some Renaissance Festival. It is not identical, but it may be even better.

3 cups diced cooked potatoes (medium sized red skin are good. Not the tiny ones.)
3 hard boiled eggs sliced and diced (more or less)
2 stalks of celery, diced.
½ vadalia onion, diced. (Or several green onions.)
1 heaping tablespoon fresh dill. (Use scissors, or you'll go mad.)
1/4 bunch fresh parsley, minced (This works out to a little over a cup.)

Mix in separate bowl,

½ cup mayonnaise
¾ cup sour cream
1 tablespoon or more of DILL relish, (NOT the sweet kind!!!)
1+ tablespoons of Balsamic vinegar
1- teaspoon of tabasco sauce (A half dash.)
1 teaspoon salt (or less, according to taste. You can always add more.)
½ teaspoon fresh ground pepper
Juice of one half a lemon
2 tablespoons stone ground mustard (Not the hot kind.)
1 short tablespoon of fresh ground horseradish. (Usually in the dairy section.)
1 teaspoon of sweet Hungarian paprika

Mix the dressing in a separate bowl. This way when you combine them you don't end up with patchy mixing.

Hint to potatoes. Boil water and THEN add potatoes for 20 minutes. (Use a timer.) You also might want to reduce the heat a little. Take them out of the water right away rinse under cold water and refrigerate overnight. (This way you won't end up with mashed potatoes or hot salad.)

Hint to eggs. Put eggs into a sauce pan filled with COLD water. Put on high head and watch for when the eggs start to boil. When they start boiling, reduce heat some and time them for 9 (NINE) minutes. Rinse in cold water and if you want, shell them right away. If you refrigerate them, (like the potatoes) Peel them under running water as some of the white will stick to the shell. If you use this method, you won't end up with green tinged yolks.