

## **Frank Pitelka's Potato Salad**

Vince Pitelka, 2016

My dad was a small vertebrate ecologist and Professor of Zoology at UC-Berkeley. My mom was an amazing cook and prepared family meals every night even though she was also a research Zoologist at UC-Berkeley. But there were a few things my dad occasionally cooked, and among my favorites was his potato salad recipe. If you choose, you can make it without the bacon and bacon grease, but it won't be my dad's recipe.

### ***Ingredients:***

Approximately 8 new potatoes, boiled  
4 or more green onions, chopped (use all of onion except for roots)  
5-6 stalks of celery, chopped  
3 good dill pickles, chopped  
2-3 tomatoes, diced  
6 or 8 slices cooked bacon, diced  
¼ cup wine vinegar  
Mayonnaise  
4 hard-boiled eggs  
Salt and pepper to taste

### ***Process:***

- Cook bacon, drain the slices on paper towels, and keep the bacon grease in the pan.
- Cook the potatoes, if possible in microwave rather than boiling.
- When potatoes are almost tender, reheat the bacon grease in the pan.
- Once the potatoes are tender, cut into appropriate chunks while still hot and immediately pour the hot bacon grease over the hot potatoes and mix in.
- Add vegetables.
- Add wine vinegar.
- Add mayonnaise to good consistency.
- Add salt and pepper to taste.
- Add 4 coarsely chopped hard boiled eggs.
- Mix well.

This potato salad is delicious warm when freshly made, and it is delicious cold out of the fridge the next day, two days later, three days later.