



Happy Memories: [Summer Picnics](#)

Creamy Smoked Potato Salad

Ryan Mitchell calls it "I don't Eat Everybody's Potato Salad"

2-1/2 pounds russet potatoes
3/4 cup regular mayonnaise (Duke's)
2 Tablespoons yellow mustard
2 green onions, diced
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
3 small, sweet pickles, diced
2 hard-boiled eggs, diced
2 slices bacon, cooked and crumbled
Sprinkling: BBQ seasoning as desired

1. Wrap the potatoes in aluminum foil. Place potatoes on the smoker; cook for 30 minutes or tender. Take hot potatoes from the smoker; let cool; remove potato skins with thin blade peeler.

2. Put potatoes in a large bowl; mash or mx until fluffy. Fold in the mayonnaise, mustard, green onions, salt, pepper, and if desired favorite seasoning.
 3. Fold in pickles, eggs, and bacon; adjust seasoning or add more mustard or mayo as needed.
 4. Refrigerate for 15 minutes before serving.
 5. Lightly garnish with the BBQ seasoning just before serving.
- Yield: 4 small servings

Cook's Note: Russets are the preferred potatoes, but Yukon potatoes will also produce a good potato salad. I halved Ed Mitchell's original recipe for a smaller serving. I like to sprinkle it with BBQ seasoning rather than paprika. If you don't have a smoker, lightly sprinkle the potatoes with smoked black pepper before roasting foil wrapped potatoes. It's like a magic touch of goodness.

Recipe Inspired by Ed Mitchell's Barbeque book, for original recipe - see p.100 to 103., 2023, eccobooks.com, imprint of Harper Collins Publishers
There is a fantastic story in the book about this potato salad.

About the Recipe: I've tasted many potato salads but none of them were as delicious as this recipe. The creamy, light mustard potato salad had a different texture from the chunks of potato styled dishes. It is dotted with green onions, sweet pickles, boiled eggs, and bacon. There is a faint touch of smoky flavor that teases you into having "just one more scoop."