

Notes:

- The following ingredients were purchased from the Whole Foods Market retail location in Ann Arbor, MI: 5 lb bag large redskin potatoes, pork bratwurst made in-store, Vidalia sweet onions, organic red and yellow bell peppers, organically-grown celery, Elliott Ness amber lager (6.2% alcohol) from the Great Lakes Brewing Co., Cleveland, OH, Whole Foods 365-branded organic German mustard, and Whole Foods brand Punjabi celery seed.
- Other specific brands used to get the specific flavor: Hellmann's mayonnaise, Bertolli olive oil, Morton Kosher salt.
- What about those pre-roasted peppers in jars you can get at the store? Don't use them for this. They're in a brine and are downright soggy.
- The onions can also be cooked in a cast iron grill pan that has grill ridges cast in it.

Roasted Potato Salad



This is a rich and hearty "stick to your ribs" German potato salad prepared using Polish cooking techniques. Roasting the potatoes and peppers and grilling the onions makes for an amazing flavor. This potato salad rather well-liked among those who originally tried it. In fact, some people who said they generally don't like potato salad really like this one. This takes a lot of time to put together but the responses make it worth the effort.

**Ingredients**

5 lb bag medium-to-large redskin potatoes*
 1-1/2 lb fresh pork bratwurst sausage in natural casing
 2 12 oz. bottles German-style beer
 3 medium sweet onions*
 3 medium red and/or yellow bell peppers with flat sides*
 3 stalks celery
 1-1/2 cup mayonnaise
 5 tsp German or horseradish mustard
 celery seed
 olive oil
 salt (preferably Kosher)

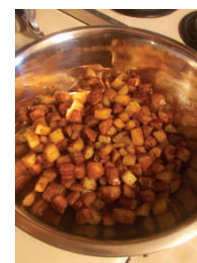
* Pre-cubed raw potatoes, and frozen bags of pre-roasted bell peppers and onions, can be found at various commercial food stores.

Equipment

2 baking sheets
 1 12" skillet
 1 large mixing bowl
 1 grill
 1 food processor
 2 small bowls
 1 9" plate
 2 reclosable storage bags
 1 3" tall piece of 3" ID PVC pipes, washed well (optional)
 1 square plate (optional)

Deep Prep (the day before you need it)

Turn an oven on and let it preheat to 425 degrees F. Wash the potatoes, cut any nasty bits off, and cut them into 1/2" cubes. (Did we say to peel anything? No, we didn't. Leave the skins on. They're good that way.) In a large mixing bowl, toss the potato cubes with a good coating of olive oil, and some celery seed to taste. Coat the two baking sheets with a thin coating of olive oil and spread the potatoes on them in a single layer. Roast the potato cubes in the oven, turning them over regularly, until the outsides are slightly crunchy but still a nice golden brown. Scrape them into a clean large mixing bowl and refrigerate. If any potato is left on the baking sheets you'll want to run them under hot water right away so they'll get clean.



Lay the bratwursts in the bottom of the skillet in a single layer. Pour the full contents of the bottles of beer over the sausage. Set the heat for a medium-to-high simmer and cook until the beer is almost gone (about 30 minutes), rotating the sausage regularly. Remove the sausage from the liquid and refrigerate. Dogs love drinking the leftover liquid. (The alcohol's been boiled away.)

On a clean open-wire grill (an outdoor grill is fine), cover one end of the grill rack with aluminum foil. Drizzle a couple tablespoons of olive oil on the foil and start the grill for medium heat. Skin the onions, cut them into 1/4" slices and lay the slices on the oiled foil. Drizzle a little more oil on the onion slices. Lay the peppers on the exposed side of the grill over the flame. Cook the onions, flipping only once. At the same time, rotate the peppers often. When the onions are slightly browned on both sides, remove them to the 9" plate and refrigerate. When the peppers are charred and blistered on all sides, remove them from the heat and let them rest just a few minutes. Place the still-hot peppers into a plastic bag and seal it. Steam will form, loosening the skin. After just a few minutes when they're barely cool enough to handle, remove them from the bag and remove the skin, using a sharp paring knife if necessary. Refrigerate the peppers in a clean storage bag.



Once everything is refrigerated till chilled, quarter the sausage lengthwise, then cut them into chunks about the same size as the roasted potatoes. Add the sausage to the potatoes and toss them together.

Remove the chilled peppers from the bag and cut them open. Remove the stems and seeds, and put them into a bowl in the fridge.

The Day You Need It

Add the mayonnaise and mustard to the bowl of a food processor with low blades installed, and run on low speed until smooth. While the processor is still running, add 2-to-5 tbsp olive oil until the dressing is the consistency of a store-bought creamy salad dressing. (The amount of olive oil you add will be dependent on the consistency of the mayonnaise and mustard.) With the dressing still in the food processor, add salt to taste, stopping the food processor during tasting. (Yeah, ummm, don't stick a tasting spoon in there when the blades are turning ...) Once the flavor is right, fold the dressing into the potato and sausage mixture, then toss until the potato and sausage mixture is completely coated with the dressing. Chill for at least an hour.

Individual Platings

To serve individual platings like the one shown at the beginning of this recipe, cut the roasted peppers into strips 1/2" wide and a couple inches long. Also cut some celery into thin lengths a couple inches long. Stand the section of PVC pipe in the middle of the square plate and stuff it with the dressed potato and sausage mixture until the pipe is a couple inches full. Carefully remove the pipe, then top the formed mixture with the peppers, a few onion slices and the thin lengths of celery. Garnish the plate with a couple larger celery sticks and serve.

Bulk Servings

Slice the celery stalks into thin slices. Cut the roasted peppers and onion slices into strips about 1" long, and gently mix the peppers, onions and celery with the potatoes and sausage. Set out the big bowl or serve in smaller bowls.



More Notes:

- Briahna Liske's (she's 10) first comment after tasting the above recipe was that this is the first potato salad she's actually liked. Since her comment, other kids her age and teenagers have made similar comments.
- A potato salad curse exists within the Liske family. Matriarch Joyce Liske causes rain each and every time she makes potato salad, and has stopped making potato salad many times over the years because of this. This recipe's developer, her son Dave, has apparently inherited this curse. Not only did it rain the first time potatoes were roasted for this dish, but it also rained considerably harder while Dave and his 12-year-old son Adam took a sample of the first batch of this potato salad to the staff of the Frog Leg Inn in Erie, Michigan, for their opinions. If it rains when you make this ... well, you've been warned!