

ALI'S KITCHEN

Potato Salad Sandwiches?

Move over tuna and egg salad, these sammies are messy but good!

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

We are familiar with potato salad as a main course's most perfect side dish. We have all seen egg and tuna salad *sammies*, but potato salad sandwiches?

I can't imagine I'm the only one who has never heard of placing potato salad between slices of bread and calling it a sandwich.

But it's actually a thing, folks!

I first learned of the sandwiches from a girlfriend. As a longtime vegetarian, she had been making potato salad sammies for years and insisted that the idea was not as unusual as it might first sound.

Turns out she was right. A quick Google search confirmed that people all over the world are feasting on sandwiches stuffed with different cold potato fillings.

Stores and bakeries in Japan commonly have both potato salad and mashed potato options, and restaurants in Prague offer a bite-size version to hungry patrons.

EXPRESSING ENTHUSIASM

I even stumbled upon dozens of blog posts and discussion threads by people in the States shouting their enthusiasm for potato salad sandwiches.

Today, I am sharing my take on this unusual (at least in my little corner of the world) sandwich—open-faced and layered with smoky ham, crunchy red onion, fresh tomato, hard-boiled egg and tangy pickle slices.



Ingredients

Recipe makes six open-faced sandwiches:

- 1½ cups potato salad
- French bread (cut into six ½-inch-thick slices)
- 6 ounces thinly sliced ham
- 1 tomato (sliced)
- 1/2 small red onion (thinly sliced)
- 2 hard-boiled large eggs (sliced)
- 6 dill pickle slices

Optional:

- fresh dill
- ground black pepper



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No real measuring is necessary; you simply add layers of deliciousness on top of toasty French bread. And there is no need to fire up the oven or bring out pots and pans because you'll use potato salad left over from your Sunday dinner or store bought from your local deli.

Unusual or not, this sandwich is so good!

I recommend you have a fork and knife handy. As Mr. Carter, a.k.a. my official taste tester, said as he worked his way through the potato salad sandwich in his hand, "Messy but good."

DIRECTIONS

Lightly toast the slices of bread.

Spread the potato salad on each piece of bread and then layer with ham, tomato, onion, eggs and a slice of pickle.



Sprinkle a bit of dill and black pepper on top of each sandwich.

Serve immediately.

Enjoy! **BCT**

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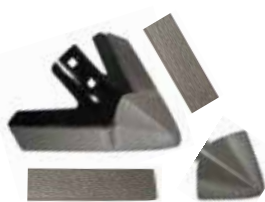
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