

Savory Potato Salad Recipe

CHAT-0300 / REV EXPORT-03 / 2026.05.25

A conversation-specific public summary of savory potato salad recipe, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the savory potato salad recipe discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The requested three-pound russet salad with six eggs, yellow mustard and no sweet relish or sugar.
Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

NOTHING-SWEET RUSSET AND EGG POTATO SALAD

Adapted from CHAT-0300's measured three-pound, six-egg ingredient excerpt; complete method and measured seasoning are newly supplied.

YIELD	8-10 side servings
PREP / WAIT	25 minutes, plus 1 hour chilling
COOK	20-25 minutes for potatoes and eggs

RECIPE INGREDIENTS

- 3 lb russet potatoes, peeled and cut into 3/4-inch chunks
- 6 large eggs
- 1 cup mayonnaise
- 2 tbsp yellow mustard, plus 1 tbsp if desired

- 1/2 cup finely diced onion
- 2 celery stalks, finely diced (about 3/4 cup)
- 1/3 cup diced dill pickles
- 2 tsp fine salt for potato water
- 1/2 tsp fine salt for dressing, then adjust
- 1/2 tsp black pepper
- 1/4 tsp paprika for topping

RECIPE METHOD

1. Put eggs in one layer in a saucepan and cover by 1 inch with cold water. Bring to a boil, cover, turn off heat and stand 12 minutes. Check for firm whites and yolks; cool in ice water 10 minutes, peel and chop.
2. Cover potatoes by 1 inch with cold water and add the 2 tsp salt. Bring to a simmer; cook 10-15 minutes until just knife-tender. Drain well without mashing.
3. Spread potatoes in a shallow dish and refrigerate promptly until cool. Mix mayonnaise, 2 tbsp yellow mustard, onion, celery, dill pickles, pepper and dressing salt.
4. Fold in potatoes and eggs. Chill at least 1 hour. Taste and add the extra tablespoon mustard if a sharper flavor is wanted. Sprinkle with paprika.

RECIPE NOTES & STORAGE

- Matches the explicit russet, boiled-egg, yellow-mustard and no-sweet preference; do not substitute sweet relish.
- Refrigerate at 40°F or below; use within 3-4 days. Limit serving time out to 2 hours, or 1 hour above 90°F.

RECIPE BASIS & REFERENCES

CHAT-0300 source record

<https://u225x.com/record/CHAT-0300>

FDA: egg safety

<https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety>

FoodSafety.gov: cold food storage chart

<https://akaprod-www.foodsafety.gov/food-safety-charts/cold-food-storage-charts>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

I need a basic potatoe salad recipe using at least russet, boiled eggs and yellow mustard nothing sweet

CONVERSATION / EXTRACTED GUIDANCE

1. 3 lbs [embedded media omitted] potatoes
 2. 6 hard boiled eggs
 3. 1 cup mayo
 4. 2-3 tbsp yellow mustard
 5. 1/2 cup finely diced onion
 6. 2-3 celery stalks, diced
 7. 1-2 dill pickles diced OR a splash of dill pickle juice
 8. Salt
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SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	2 user turns / 2 assistant turns
ATTACHMENTS	2 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.05.25 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0300-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0300-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0300>