

Non-sweet potato salad

FOOD-033 / REV A / 2026.09.01

Make a savory potato salad with mustard and dill-pickle flavor, without sugar or sweet relish. New complete recipe reflecting the confirmed no-sweet preference; approximately 6 side servings.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Make a savory potato salad with mustard and dill-pickle flavor, without sugar or sweet relish.

GOAL

Run the first test described in this guide and record the result for non-sweet potato salad.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The savory two-pound potato salad with dill pickles, mustard and optional eggs.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SAVORY DILL-MUSTARD POTATO SALAD

Adapted from the complete quantities already embedded in FOOD-033's method; ingredient organization, measured salt and chilling detail are editorial additions.

YIELD	6 side servings
PREP / WAIT	20 minutes, plus 1 hour chilling
COOK	10-15 minutes simmering

RECIPE INGREDIENTS

- 2 lb potatoes, cut into 3/4-inch pieces
- 2 tsp fine salt for cooking water
- 1 tbsp dill-pickle brine
- 1/2 cup mayonnaise
- 1 tbsp yellow or Dijon mustard
- 1/4 cup finely chopped dill pickles
- 1/3 cup diced celery
- 2 tbsp minced onion
- 1/4 tsp black pepper
- 1/4 tsp fine salt for dressing, then adjust to taste
- 2 hard-boiled eggs, chopped (optional)

RECIPE METHOD

1. Put potatoes in a saucepan and cover by 1 inch with cold water; add the 2 tsp salt. Bring to a simmer and cook 10-15 minutes, until a knife slides in easily and pieces still hold their shape.
2. Drain thoroughly and toss with pickle brine. Spread in a shallow dish and refrigerate promptly until cool.
3. Mix mayonnaise, mustard, pickles, celery, onion, pepper and dressing salt. Fold in cooled potatoes and optional eggs.
4. Refrigerate at least 1 hour. Taste cold and adjust seasoning a little at a time; serve chilled.

RECIPE NOTES & STORAGE

- No sugar or sweet relish. This preserves FOOD-033's two-pound formula; the separate russet-and-six-egg card follows CHAT-0300's different batch.
- Keep at 40°F or below and use within 3-4 days. Return to refrigeration within 2 hours, or 1 hour above 90°F.

RECIPE BASIS & REFERENCES

FOOD-033 source record

<https://u225x.com/record/FOOD-033>

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

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New complete recipe reflecting the confirmed no-sweet preference; approximately 6 side servings.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.
-

METHOD / STEPS

1. Cut 2 lb potatoes into roughly 3/4-inch pieces, cover with cold salted water and simmer until just tender, about 10-15 minutes after simmering begins.
 2. Drain well and toss with 1 tablespoon dill-pickle brine. Cool promptly in a shallow layer.
 3. Mix 1/2 cup mayonnaise, 1 tablespoon yellow or Dijon mustard, 1/4 cup chopped dill pickles, 1/3 cup diced celery, 2 tablespoons minced onion, black pepper and salt to taste. Fold in potatoes and optional 2 chopped hard-boiled eggs.
 4. Chill before serving. Keep refrigerated at 40°F or below; use within 3-4 days and limit time out of refrigeration.
-

THINGS TO WATCH FOR

Do not use sweet relish. Watery potatoes dilute the dressing, and overcooking makes mash. Refrigerate within 2 hours, or 1 hour in temperatures above 90°F.

FIRST TEST / WHAT TO RECORD

Potatoes hold their shape and the chilled seasoning is savory, tangy and adequately salted.

RESULT / WHERE THIS STANDS

Potatoes hold their shape and the chilled seasoning is savory, tangy and adequately salted.

TROUBLESHOOTING

- Do not use sweet relish. Watery potatoes dilute the dressing, and overcooking makes mash. Refrigerate within 2 hours, or 1 hour in temperatures above 90°F.
-

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Batch size, heat path, center doneness, and texture

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

REFERENCE NOTES

USDA food handling

(<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>).

HOW-TO SOURCES

USDA food handling

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>

RELEASED MATERIAL / SOURCE LINKS

food-033-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-033-public-summary.txt>

RETURN TO THE LIVING RECORD

Non-sweet potato salad

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

<https://u225x.com/record/FOOD-033>