

Potato Salad with Pancetta

Servings: 8

Source: Bon Appetit

Ingredients

- 5 oz. pancetta, ¼" thick, approx 5 slices
- ¼ cup fresh lemon juice
- 1 tbsp. minced fresh rosemary
- 2 tsp. finely grated lemon peel
- 1 garlic clove, pressed
- ⅔ cup olive oil
- 3 lbs. Yukon Gold potatoes
- 3 large celery stalks, thinly sliced
- 2 tbsp. chopped fresh parsley

Method

Cook pancetta until brown and crisp. Chop coarsely.

Meanwhile, whisk lemon juice, rosemary, lemon peel and garlic in small bowl. Gradually whisk in oil. Season dressing to taste with salt and pepper.

Place potatoes in pot and cover with cold water by 1". Bring to a boil; reduce heat to medium. Simmer with lid ajar for 18 to 25 minutes, depending on size. Drain, let stand until cool enough to handle, about 20 minutes.

Cut potatoes into ¼" slices (remove skin if desired), place in large bowl, add celery. Drizzle dressing, toss gently to coat. Season with salt and pepper. Cover and chill until cold.

DO AHEAD: Pancetta and salad can be made one day ahead.

Sprinkle pancetta and chopped parsley over potato salad.