

Pittsburgh Salad Recipe

INGREDIENTS

FOR THE SALAD

- 1 pound frozen French fries (about 3/8-inch thick), such as Ore-Ida Golden or Lamb Weston Hand Cut
- 1 medium head iceberg lettuce (about 1 1/2 pounds)
- 2 hard-boiled eggs
- 1 medium roma tomato
- 1/2 medium English cucumber (6 to 8 ounces)
- 4 jarred pepperoncini
- 1/2 medium red onion (optional)
- Vegetable oil, if deep frying
- Kosher salt

FOR THE RANCH DRESSING

- 1 clove garlic
- 2 sprigs fresh dill
- 1/2 cup mayonnaise
- 1/2 cup buttermilk
- 1 teaspoon paprika
- 1 teaspoon dried parsley
- 1 teaspoon onion powder
- 1/2 teaspoon celery salt
- 1/2 teaspoon kosher salt, plus more as needed
- 1/2 teaspoon freshly ground black pepper, plus more as needed

INSTRUCTIONS

1. If you are baking or air frying the French fries, heat the oven or air fryer according to package directions. Meanwhile, prepare the salad and dressing.

MAKE THE SALAD

1. Core and cut 1 medium head iceberg lettuce into bite-sized pieces.
2. Prepare the following, arranging them in separate piles on a large plate as you complete it: Halve 1/2 medium English cucumber lengthwise, then thinly slice crosswise. Cut 1 medium Roma tomato into 8 wedges. Peel and slice 2 hard-boiled eggs into 4 wedges each. Thinly slice 4

jarred pepperoncini. Thinly slice 1/2 medium onion if desired.
Refrigerate the plate of toppings and lettuce until ready to serve.

MAKE THE DRESSING

1. Finely grate 1 garlic clove. Finely chop 2 fresh dill sprigs until you have 1 tablespoon. Place both in a small bowl
2. Add 1/2 cup mayonnaise, 1/2 cup buttermilk, 1 teaspoon paprika, 1 teaspoon dried parsley, 1 teaspoon onion powder, 1/2 teaspoon celery salt, 1/2 teaspoon kosher salt, and 1/2 teaspoon black pepper. Whisk until combined. Taste and season with more kosher salt and black pepper as needed. Refrigerate until ready to serve.

COOK THE FRIES

1. Fry, bake, or air fry the fries according to package directions. A few minutes before the fries are ready, divide the lettuce between 4 bowls. Top with the cucumber, tomato, eggs, pepperoncini, and onion.
2. Season the fries lightly with kosher salt. Top the salads with the French fries and drizzle with the ranch dressing.

RECIPE NOTES

Make ahead: The eggs can be cooked and the dressing made up to 2 days in advance and refrigerated in separate airtight containers.

Storage: Leftover dressing can be refrigerated in an airtight container for up to 4 days.

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