

Warm Potato Salad

Swick

Serves 1 | Active Time: 30 minutes | Total Time:

Chef's Notes

Make the mayo-grette in a jar so it is ready to use whenever you want.

Cooking and cooling the potatoes

Cover the potatoes with cold water and add some salt. Bring to a boil and cook until very tender and easily pierced with a knife, about 30 minutes.

Immediately drain well and let them cool until you can handle them, about 30 minutes.

Step 1: Cooking and cooling the potatoes

- 1 pound of potatoes, preferably Yukon Gold
- Kosher salt

Step 2: Making the mayo-grette dressing

- 2 tablespoons mayonnaise
- 2 tablespoons Dijon mustard
- 2 tablespoons water
- ¼ cup extra-virgin olive oil
- 1 tablespoon white wine vinegar, optional
- Kosher salt
- Freshly ground black pepper

Meanwhile, to make the mayo-grette, in a small jar combine the mayonnaise, mustard, water, olive oil, vinegar (if using), salt, and pepper and shake well to emulsify.

Step 3: Making the potato salad

- 2 scallions/green onions, finely minced (about ½ cup)
- 2 tablespoons chopped flat-leaf parsley
- Freshly ground black pepper

Peel and cut the potatoes into 1 ½-inch pieces and place them in a large bowl. Pour in enough of the mayo-grette (about half) to coat the warm potatoes and, using a spoon or spatula, gently toss to coat and combine. Stir in the scallions and parsley and season with salt and pepper.

Step 4: Serving

Serve the potato salad lukewarm or at room temperature. Reserve the remaining mayo-grette in the refrigerator for another use.