

Austrian-style potato salad

Serious eat

<https://www.serious eats.com/recipes/2017/07/print/erdapfelsalat-austrian-style-potato-salad-recipe.html>

Serves: 6



2 pounds (1kg) Yukon Gold potatoes, peeled, quartered, and cut into 1/2-inch-thick slices, peels reserved separately (see note)
Kosher salt
3 tablespoons (45ml) white wine vinegar, divided, plus more to taste
1/4 cup (60ml) extra-virgin olive oil
1 tablespoon (15ml) Dijon mustard Photograph Henri T. de Hahn
3/4 cup (90g) minced red onion, from about 1 small onion
2 tablespoons minced fresh chives
1/2 cup (120ml) homemade or store-bought low-sodium chicken stock
2 teaspoons (about 10g) sugar
Freshly ground white or black pepper
Optional: 2 tablespoons minced cornichon

1. Place sliced potatoes in a large saucepan or Dutch oven and cover with water. Season generously with salt. Place potato skins in a fine-mesh strainer and place on top of pot. Add just enough water to submerge potato skins. Bring to a boil over high heat and simmer until potatoes are tender, about 15 minutes.
2. Discard potato skins, drain potatoes, and transfer to a rimmed baking sheet. Immediately sprinkle with 2 tablespoons (30ml) vinegar and set aside to cool. When they are cool enough to handle, transfer potatoes to a large bowl.
3. Add remaining vinegar, olive oil, mustard, red onion, chives, chicken stock, and sugar. Using a rubber spatula or wooden spoon, roughly stir and fold mixture so that potatoes release some starch and liquid begin to thicken a little. Season to taste with more salt and white or black pepper. Set aside to rest for at least 30 minutes and up to overnight. (If resting longer than 4 hours, cover bowl and transfer to refrigerator.) Stir again vigorously to thicken dressing; it should have a loose but not soupy consistency. If it's too thick, thin it out with a little extra water or chicken stock and re-season. Serve cold or at room temperature.

Why it works

- Storing potatoes in the refrigerator allows enzymes to convert starches to sugars, giving the potatoes a hint of sweetness and a creamier texture.
- Peeling and slicing the potatoes before cooking helps them cook more evenly, while boiling them along with their skins adds back some of the skins' earthy flavor.
- Adding vinegar to the potatoes immediately after cooking allows the vinegar to penetrate more deeply.
- Chicken broth adds savory depth to the dressing.