



Herb Potato Salad

It's not a BBQ without potato salad. This one is a cross between deli style mayo based and German vinegar. The Dutch baby potatoes have a buttery taste and a waxy texture, perfect for this dish. If you cannot find them at your market, substitute red new potatoes, small Yukon gold or fingerling.

Ingredients:

- 1½ pounds baby Dutch yellow potatoes
- ½ cup good quality mayonnaise (for homemade see page 262)
- 2 teaspoons Dijon or grainy mustard
- ½ teaspoon fresh thyme leaves
- ½ teaspoon freshly chopped rosemary leaves
- 3 scallions, white and green portions chopped
- Juice of a half lemon (about 1 to 2 tablespoons)
- 4 tablespoons red wine vinegar (more or less to taste)
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions:

Bring a medium pot of salted water to boil, and cook the potatoes for 15 minutes, just until fork tender, drain and cut each small potato in half, larger ones in thirds. Work with them while still warm so they absorb more of the dressing.

In a medium bowl, whisk together the mayo, mustard, thyme, rosemary, scallions, lemon juice, vinegar, salt and pepper. Gently toss the potatoes in the dressing and stir to combine. Refrigerate until completely chilled.

About 4 servings

Start to finish Under 30 minutes to prepare, then time to chill