

Austrian-Style Potato Salad

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

4 - 6

Original Yield x Conversion Factor = Desired Yield

Yukon Gold potatoes (about 4 large), peeled, quartered lengthwise, and cut into ½-inch-thick slices

2 lb.

Chicken stock

1 c.

water

1 c.

salt

sugar

1 T.

white wine vinegar

2 T.

Dijon mustard

1 T.

vegetable oil

¼ c.

small red onion, chopped fine (about ¾ cup)

1

cornichons, minced

6 (about 2 T.)

Chives, dry

1 T.

Ground black pepper

1. Bring potatoes, broth, water, 1 teaspoon salt, sugar, and 1 tablespoon vinegar to boil in a heavy-bottomed skillet over high heat.
2. Reduce heat to medium-low, cover, and cook until potatoes offer no resistance when pierced with paring knife, 15 to 17 minutes.
3. Remove cover, increase heat to high (so cooking liquid will reduce), and cook 2 minutes.
4. Drain potatoes in colander set over large bowl, reserving cooking liquid.
5. Set drained potatoes aside.
6. Pour off and discard all but ½ c. cooking liquid (if ½ c. liquid does not remain, add water to make ½ c.).
7. Whisk remaining tablespoon vinegar, mustard, and oil into cooking liquid.
8. Add ½ c. cooked potatoes to bowl with cooking liquid mixture and mash with potato masher or fork until thick sauce forms (mixture will be slightly chunky).
9. Add remaining potatoes, onion, cornichons, and chives, folding gently with rubber spatula to combine.
10. Season to taste with salt and black pepper. Serve warm or at room temperature.