

A Delightful Potato Salad

By: Julia Pizzolato

Servings: 6-8

Time: 30 minutes



Growing up, potato salad was one of my mother's favorite things. She'd eat it for breakfast, lunch, and dinner if you let her. But this was a mashed potato-type salad (she used the boxed flakes shortcut) with onions, relish, and mustard. At least, that's what I remember. When the time came for me to make potato salad for friends and family, I stepped outside the instant potato box and boiled real potatoes and not even russet, I stepped it up with red and Yukon Gold. Then I went all-out crazy and added dill. And then I totally left the ranch by using sour cream. But it does have mustard in it! It's Dijon, though. This potato salad is different. It's delicious. And it's delightful. Your tastebuds will tell you all about it. The notes are small but mighty — read them for the best experience.

Ingredients:

2 ½ pounds of red and Yukon Gold potatoes, with skin, ¾ inch dice
4 green onions, thinly sliced

Dressing

1 cup sour cream
3 ½ tbsp. Dijon mustard
1 tbsp. Dijon whole-grain mustard
½ tsp. salt
1 tsp. dried dill

Directions:

1. Add potatoes and enough cold water to cover in a large pot. Simmer on medium heat until they are fork tender, about 20 mins. Do not boil the potatoes. When the potatoes are done, drain and let cool.
2. Whisk dressing ingredients together in a large bowl. Taste it and adjust as needed.
3. Add the potatoes and green onions to the dressing and mix well. Chill until ready to serve.

Notes:

- This potato salad is meant to be chunky. Two things to be careful of: the size of your diced potatoes and not overcooking them. Drain them when a fork is just able to pierce them. If they cook longer, when you stir them together with the dressing they will begin to mash.
- I use the entire green onion. Okay, most of it. I love the onion part and the tops. But do what you need to do.
- Use fresh dill if you like, but you will need to increase the amount. I've done it both ways and can honestly say I preferred the dried. The taste is stronger. Every time I use fresh, I end up adding dried.
- You can sub Greek yogurt for the sour cream if you prefer.
- Salt is so subjective. I start easy and add more if needed. Potatoes always seem to need more salt to me, so use your tastebud's judgment.