

Herbed Potato Salad

Ingredients

- 3 pounds small white potatoes
- Kosher salt
- 2 Tbsp dry white wine
- 2 Tbsp chicken stock
- 2 Tbsp lemon juice
- 2 garlic cloves, minced
- ½ tsp Dijon mustard
- Freshly ground black pepper
- ½ cup good olive oil
- ¼ cup red onion, finely diced
- 2 Tbsp chopped tarragon
- 2 Tbsp chopped flat-leaf parsley



Preparation

1. Place the potatoes and 2 tablespoons salt in a large pot of water
2. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, until the potatoes are barely tender when pierced with a knife
3. Drain the potatoes in a colander, then place the colander with the potatoes over the empty pot off the heat and cover with a clean, dry kitchen towel
4. Leave the potatoes to steam for 15 to 20 minutes, until tender but firm
5. Meanwhile, in a small bowl, whisk together the wine, chicken stock, lemon juice, garlic, mustard, 2 teaspoons salt and ¾ teaspoon pepper
6. Slowly whisk in the olive oil to make an emulsion and set aside
7. When the potatoes are cool enough to handle, cut them into quarters or (halves) depending on their size
8. Place the cut potatoes in a large bowl and pour enough dressing over them to moisten (more dressing may be added later, if desired)
9. Add the onion, tarragon, parsley, and salt and pepper to taste
10. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend
11. Serve cold or at room temperature