

tastes like the weekend

Incredibly delicious, uncomplicated dinners from Claire Tansey's Kitchen

Wicked Good Potato Salad

Serves 8 - 10

Prep time: 30 minutes

You'll be eating this in: 30 minutes

Pickled Onions

3 tablespoons **red** or **white wine vinegar**

1 tablespoon **granulated sugar**

¼ teaspoon **salt**

Half a large **red onion**, thinly sliced

Potato Salad

3 **eggs**

3 pounds (1.35 kg) **red-skinned potatoes** (4 giant ones or 6 to 8 medium)

½ cup **mayonnaise**

2 tablespoons **Dijon**

½ cup chopped **pickles**

4 stalks **celery**, chopped

¼ cup chopped fresh **parsley**

1. Combine the vinegar, sugar and salt in a medium bowl. Add the onions and let stand for at least 1 hour (or up to 24 hours) to pickle.
2. Bring a small pot of water to boil. Carefully lower in the eggs, reduce the heat and simmer, covered, for 9 minutes for hard-boiled. Transfer the eggs to an ice bath once they're done.
3. Cut the potatoes into halves or quarters and place in a large pot. Cover with cold water and season generously with salt. Bring to a boil then simmer, covered, for about 20 minutes, or until a knife poked in each potato meets no resistance. Drain and cool to about room temperature.
4. Combine the mayonnaise and Dijon in a large bowl. Stir in 1 to 3 tablespoons of the onion pickling liquid. Add the celery and pickles. Cut in the cooled potatoes (make the potatoes chunky). Gently stir everything around so it's all well-coated.
5. Peel the eggs and cut into quarters (or chop them more finely if you prefer). Drain the onions. Gently stir the onions, eggs and parsley into the potato salad. Cover and chill for up to 24 hours. Stir well before serving.

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NOTES:

- Red-skinned potatoes are beautiful, yes, but they're also "waxy" which means they hold together when boiled, cooled and stirred, therefore preferred for potato salads!
- My go-to for pickles is Strubs full sours because they are TANGY, salty, crunchy and not even slightly sweet. Use whatever pickles you like best (and/or have on hand).
- Dill would actually be my preference for the fresh herb here, but there is no fresh dill to be found in my town.
- Make Ahead: This keeps beautifully in the fridge for up to 2 days. Add the fresh parsley just before serving.