

# Austrian-Style Potato Salad (Erdäpfelsalat) Recipe

**YIELD:** Serves 6

**ACTIVE TIME:** 25 minutes

**TOTAL TIME:** About 1 1/2 hours

## Ingredients

2 pounds (1kg) Yukon Gold potatoes, peeled, quartered, and cut into 1/2-inch-thick slices, peels reserved separately (see note)

Kosher salt

3 tablespoons (45ml) white wine vinegar, divided, plus more to taste

1/4 cup (60ml) extra-virgin olive oil

1 tablespoon (15ml) Dijon mustard

3/4 cup (90g) minced red onion, from about 1 small onion

2 tablespoons minced fresh chives

1/2 cup (120ml) homemade or store-bought low-sodium chicken stock

2 teaspoons (about 10g) sugar

Freshly ground white or black pepper

## Directions

1. Place sliced potatoes in a large saucier or Dutch oven and cover with water. Season generously with salt. Place potato skins in a fine-mesh strainer and place on top of pot. Add just enough water to submerge potato skins. Bring to a boil over high heat and simmer until potatoes are tender, about 15 minutes.
2. Discard potato skins, drain potatoes, and transfer to a rimmed baking sheet. Immediately sprinkle with 2 tablespoons (30ml) vinegar and set aside to cool. When they are cool enough to handle, transfer potatoes to a large bowl.
3. Add remaining vinegar, olive oil, mustard, red onion, chives, chicken stock, and sugar. Using a rubber spatula or wooden spoon, roughly stir and fold mixture so that potatoes release some starch and liquid begins to thicken a little. Season to taste with more salt and white or black pepper. Set aside to rest for at least 30 minutes and up to overnight. (If resting longer than 4 hours, cover bowl and transfer to refrigerator.) Stir again vigorously to thicken dressing; it should have a loose but not soupy consistency. If it's too thick, thin it out with a little extra water or chicken stock and re-season. Serve cold or at room temperature.

## Special Equipment

Large saucier or **Dutch oven**, **fine-mesh strainer**, **half sheet pan**

## Notes

For the best flavor, store your potatoes in a bag in the refrigerator for 2 to 3 weeks before using them in this recipe, in order to allow natural sugars to build up.