

HAPPY POTATO SALAD

4 servings

Some folks add vinegar to the potatoes' cooking water, which helps the pieces hold their shape. Here, splashes of vinegar are absorbed into the just-cooked spuds, giving them a tangy flavor boost. Feel free to add diced celery or radish for more crunch, or capers for a salty hit.



INGREDIENTS

1¼ pounds yellow-fleshed potatoes, such as Yukon Gold
Kosher salt
Unseasoned rice vinegar
1 teaspoon celery seed
½ to 1 teaspoon Aleppo pepper (or other bright-tasting, coarsely ground red pepper)
3 to 4 tablespoons chopped fresh dill
1 tablespoon plus 1½ teaspoons whole-grain mustard
¼ cup mayonnaise, preferably Duke's
2 tablespoons sour cream
2 teaspoons hot honey (optional)

DIRECTIONS

Scrub the potatoes well then cut them into bite-size chunks. Place in a pot and cover with cool water by 2 inches. Bring to a boil over medium-high heat and add a generous pinch of salt. Reduce the heat to medium and cook for 20 to 25 minutes, until tender when pierced with the tip of a knife but still a bit firm. (Their skins should not be loosened.)

Drain and return to the pot. Immediately sprinkle them liberally with the vinegar. Cool to room temperature then transfer to a mixing bowl.

Add the celery seed, the Aleppo pepper and dill (to taste), the mustard, mayo, and sour cream. Fold gently to coat and combine. Taste, and add the hot honey, if desired, or another few splashes of the vinegar. Serve at room temperature or lightly chilled.