



Creole Potato Salad

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WHY THIS RECIPE WORKS:

For maximum Louisiana flavor, we replace the typical potato salad mayonnaise dressing with a spicy rémoulade. Paprika, ketchup, hot sauce, and cayenne add deep flavor and an attractive pink hue to the dressing. Horseradish and chopped cornichons contribute sharp, sour notes. Boiling Yukon Gold potatoes with a splash of vinegar helps maintain the structure of the potato, and tossing them with vinegar while still hot helps season them deeply.

SERVES 8

You can use dill pickles in place of the cornichons. This rémoulade is great on sandwiches or as a dip for crudités.

INGREDIENTS

Potato Salad

- 3** pounds Yukon Gold potatoes, peeled and cut into 3/4-inch chunks
- 1/4** cup white wine vinegar
- Salt and pepper
- 3** hard-cooked large eggs, chopped
- 1** celery rib, chopped fine
- 1/2** green bell pepper, chopped fine
- 2** tablespoons minced fresh parsley

Rémoulade

- 1 1/4** cups mayonnaise
- 1/3** cup cornichons, drained and chopped
- 4** scallions, sliced thin
- 1** tablespoon prepared horseradish
- 2** teaspoons spicy brown mustard
- 2** teaspoons ketchup
- 2** teaspoons lemon juice
- 2** garlic cloves, minced
- 1** teaspoon paprika
- 3/4** teaspoon Worcestershire sauce
- 1/2** teaspoon sugar
- 1/2** teaspoon salt

1/2 teaspoon pepper

1/4 teaspoon cayenne pepper

INSTRUCTIONS

- 1. FOR THE POTATO SALAD:** Combine potatoes, 8 cups water, 2 tablespoons vinegar, and 1 tablespoon salt in Dutch oven and bring to boil over high heat. Reduce heat to medium and simmer until potatoes are just tender, 14 to 17 minutes.
- 2.** Drain potatoes thoroughly in colander, then transfer to large bowl. Drizzle remaining 2 tablespoons vinegar over hot potatoes and toss gently to coat. Let potatoes cool at room temperature for 30 minutes; then refrigerate until cool, about 30 minutes longer, stirring halfway through chilling.
- 3. FOR THE RÉMOULADE:** Whisk all ingredients in bowl until combined.
- 4.** Add eggs, celery, bell pepper, parsley, and rémoulade to chilled potatoes and fold gently to combine. Season with salt and pepper to taste. Cover and refrigerate to let flavors blend, about 30 minutes. Serve. (Salad can be covered and refrigerated for up to 2 days.)