

German-American Potato Salad

All these ingredients are approximate. I made my last batch using fingerling potatoes. Other small potatoes are also good (especially when you feed a large crowd) because fingerlings can be expensive. When I use larger potatoes, I use Yellow Finns or German Butterballs which I did a couple of weeks ago. More dressing is needed when using larger potatoes.

Here are some important things to remember :

Use firm white potatoes (russet potatoes are not good for this).

When you use larger potatoes, you need more dressing because these kind of potatoes absorb more dressing.

Steaming the potatoes and beans makes for a better salad.

The amount of vinaigrette depends on the texture of the potatoes. Sometimes, I double the vinaigrette so that I have some extra if needed. You will have quite a bit of leftover vinaigrette if do this. Extra vinaigrette will keep in the fridge and is good for different salads.

I keep everything in separate bowls and assemble the salad before serving.

I used different grainy mustards.

Ingredients

2 lbs. yellow potatoes
1 lb. green beans (the skinnier the better)
2 cups mixed greens
3-4 TBS chopped cornichons (small pickles)
2 TBS chopped chives
sweet peppers and radishes for garnish
coarse sea salt

Vinaigrette

½ cup olive oil
1/3 cup red wine vinegar
1 cup finely chopped red onions
1 ½ tsp. mustard
½ tsp. sugar
1 tsp. salt
1 tsp fresh ground pepper
1+ TBS cornichons (pickle) juice

Directions

While the potatoes are steaming, put the oil, vinegar and mustard in a small, heavy pot. Mix well and add the onions. Very slowly, warm the vinaigrette until it is hot (but not boiling). Add sugar, salt and pepper while the vinaigrette is heating up.

Wash and steam the potatoes in a covered pot for 20-30 minutes, depending on the size of the potatoes. Test for doneness with a sharp paring knife. Do not overcook the potatoes. Peel the potatoes while they are still hot. Use a fork to hold the potatoes, while peeling them with a paring knife. Put the potatoes in a bowl and pour 3/4 of the vinaigrette over the potatoes. Mix gently so that all potatoes are covered with the vinaigrette. You might have to add some extra. Cover the bowl and keep it room temperature.

I have kept marinated potatoes refrigerated for a day or longer. Steam the washed and trimmed green beans in a covered pot for 3-4 minutes. I love my beans *al dente*. When finished steaming, put the beans in a bowl of ice water. This way they will keep their nice, shiny green color. Dry them with a paper towel, put in a bowl and add some of the vinaigrette to the beans. Cover the bowl, and keep at room temperature if you are serving it the same day. Otherwise, refrigerate the beans. Before plating, taste the potato salad and add extra vinaigrette, salt and pepper if needed. Mix in the cornichons, juice and chives.

To assemble, put the lettuce on a large plate. Mound the potatoes in the middle of the plate, adding the beans around them. Decorate with radishes and sweet small peppers. Sprinkle with coarse sea salt.

Guten Appetit!
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