



TRACEY'S POTATO SALAD

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Recipe type: Side Dish

Serve: 6

INGREDIENTS

- 1 1/2 pounds Yukon gold potatoes, peeled and cut into a medium uniform dice
- 1/4 cup Champagne vinegar
- 5 eggs
- 1/2 cup small dice red onion or shallot
- 1 cup small dice celery, ribs peeled
- 2/3 cup mayonnaise
- 2 Tablespoons Dijon mustard
- 1/4 cup chopped fresh dill
- 1/4 cup chopped fresh tarragon
- Salt and black pepper

INSTRUCTIONS

To cook the potatoes: Place the potatoes in a medium size pot and cover with cold water. Add a generous amount of salt. Bring just to a boil then immediately turn down to a simmer. **Do not boil potatoes!**

Cook for roughly 6-8 minutes until potatoes are tender. Immediately strain and place on a cookie sheet in a single layer to cool. Douse with the vinegar while still hot.

To cook the eggs: Place in a pot covered with cold water. Bring to a boil. Simmer for 6 minutes then place in an ice bath to chill all the way through. The egg whites will be completely cooked and the yolks will be bright yellow and soft. Peel the eggs and then rough chop so you have different size pieces.

To prepare the salad: Combine all the ingredients and mix well. Adjust seasoning and serve. This is best served at room temperature so if you make it a day ahead be sure to remove from the fridge with enough time to temper before serving.