

Chipotle Potato Salad



Chipotle Potato

Salad

We packed these potato salads with as much flavor as possible by seasoning them in three different stages.

Ingredients

2 lbs. Yukon Gold potatoes, unpeeled, cut into 3/4-inch chunks

Salt and pepper

$\frac{1}{4}$ cup finely chopped dill pickles, plus 3 tablespoons brine

1 tablespoon yellow mustard

$\frac{3}{4}$ cup mayonnaise

$\frac{1}{2}$ cup finely chopped red onion

4 scallions, sliced thin

1 celery rib, minced

$\frac{1}{4}$ cup chopped fresh cilantro

2 tablespoons distilled white vinegar
1 tablespoon minced canned chipotle chile in adobo sauce plus
1 teaspoon adobo sauce
1 garlic clove, minced
1 teaspoon lime juice
 $\frac{1}{2}$ teaspoon celery seeds

Method

1. Use the tip of a paring knife to judge the doneness of the potatoes. If the knife inserts easily into the potato pieces, they are done. Red Bliss potatoes can be substituted for Yukon Gold potatoes.
2. Place potatoes and 1 teaspoon salt in large saucepan and cover with cold water by 1 inch. Bring to boil over high heat, reduce heat to medium-low, and simmer until potatoes are tender, 10 to 15 minutes.
3. Drain potatoes thoroughly in colander, then spread out on rimmed baking sheet. Mix 2 tablespoons pickle brine and mustard together in bowl, then drizzle over potatoes, carefully tossing until evenly coated. Refrigerate potato mixture until cooled slightly, about 15 minutes.
4. Combine mayonnaise, onion, scallions, celery, cilantro, vinegar, chipotle and adobo sauce, garlic, lime juice, celery seeds, pickles, remaining 1 tablespoon pickle brine, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in large bowl. Add cooled potato mixture and toss to combine. Cover and refrigerate until well chilled, about 30 minutes. (Salad can be refrigerated for up to 2 days.)

Notes

To make a flavorful potato salad, with properly cooked potatoes, we started by simmering $\frac{3}{4}$ -inch chunks of Yukon Gold potatoes in salted water until just tender, 10 to 15 minutes. To continue the seasoning process, we drizzled a mixture of dill pickle brine and mustard over the hot potatoes to absorb flavor while cooling. For the next flavor stage, we combined mayonnaise with onion, celery, celery seeds, white

vinegar, chopped pickles and more of their brine, salt, and pepper. Sliced scallion, fresh cilantro, smoky chipotle chiles and adobo sauce, garlic, and lime juice completed the flavor profile. We tossed the cooled potatoes with the dressing to thoroughly combine. Refrigerating the salad for at least 30 minutes before serving helps meld the flavors.

Source: Cook's Country (6 servings)