

# Salt and Vinegar Potato Salad

Serves 6

In a spin on salt and vinegar potato chips, this recipe takes warm, skin-on red potatoes and sprinkles them with apple cider vinegar and sea salt to absorb their flavors. After that the potatoes are tossed with minced scallion, dill pickle, olive oil, and fresh dill. At first I was dubious that something so fast and simple could taste so wonderful...but wow...was I ever wrong! It is so incredibly delicious! This crowd pleasing side dish is not only simple to make, but it is a healthful, budget conscious option for your next potluck or picnic gathering.

1 ½ pounds red potatoes, or other waxy potatoes, scrubbed and unpeeled

2 Tablespoons, plus 1-2 teaspoons apple cider vinegar

½ teaspoon fine salt

3-4 scallions, finely chopped [about 1/3 cup]

1/3 cup finely chopped dill pickle

3 tablespoons extra-virgin olive oil

¼ cup coarsely chopped fresh dill fronds

Place the potatoes in a medium pot and add cold water to cover by about 1 inch. Set the pot over high heat and bring to a boil. Reduce the heat to medium-low, partially cover and simmer until the potatoes are easily pierced with a knife but still have some resistance, about 15 minutes. Drain. When the potatoes are cool enough to handle, but still warm, cut them into bite-size wedges and transfer to a large bowl.

Sprinkle the warm potatoes with the vinegar and the salt, tossing to combine. Add the scallions, pickle, onion, olive oil and dill, and gently toss again to combine.

Taste and adjust salad with a few more pinches of salt and /or vinegar as needed until everything lights up and balances.

Serve warm, at room temperature, or refrigerate.

Adapted from recipe by Ellie Krieger <http://www.elliekrieger.com>

Chef C's cooking notes:

- Don't worry too much about the amounts of scallion, pickle, or dill you add. Whether it ends up being more or less, the recipe will all work according to your taste preferences.
- Potatoes are great at absorbing flavors, however this recipe would also be interesting using steamed beets, green beans, or carrots.



