

CREAMY BUTTERMILK NEW POTATO SALAD

SERVES 6 TO 8

Buttermilk gives a tangy flavor to this old-fashioned salad, which is great for a brunch picnic. Mixing the potatoes with a firm hand, so that some of the potato is mashed up, makes for a creamy potato salad. You can make this a few hours in advance. Refrigerate, covered, and serve cold. Taste for seasonings before serving.

2 pounds small red new potatoes,
halved
½ red onion, cut into ¼-inch dice
1 celery stalk, cut into ¼-inch dice
¼ cup chopped fresh parsley
¼ cup buttermilk

1 cup mayonnaise, homemade (page
284) or store-bought
2 tablespoons white wine vinegar
1 tablespoon sugar
Kosher salt and freshly ground
black pepper to taste

1. Bring a large pot of lightly salted water to a boil.
2. Cook the potatoes over medium-high heat for 15 minutes, or until they are soft enough to smash but still hold their shape. Drain and allow to cool slightly.
3. Combine the potatoes, red onion, celery, and parsley in a serving bowl. Using a potato masher or a large wooden spoon, gently mash about one-quarter of the potatoes. Leave the rest as large chunks.
4. Stir together the buttermilk, mayonnaise, vinegar, sugar, salt, and pepper in a separate bowl until well combined.
5. Mix the dressing into the potatoes and stir very well to combine. Taste and adjust the seasonings before serving.