



Three Potato Salads – European Style

By Chef Veera Gaul, Ph.D.



French Potato Salad

Ingredients

1 ½ lbs red new potatoes sliced ¼ inch thick
1 teaspoon lemon zest
¼ cup fresh lemon juice (2 lemons)
½ cup coarsely chopped herbs: chives, tarragon, parsley, basil
2 tablespoons [Single Estate Unflavored Extra Virgin Olive Oil](#) *
Salt and ground pepper to taste

Preparation

Set steamer basket in a large pot with a lid. Fill water just below the basket and bring to the boil. Place sliced potatoes in basket, reduce and simmer with pot covered. Steam 10-12 minutes till done

Meanwhile in a bowl place lemon zest, lemon juice, salt and pepper.

Using tongs transfer warm potatoes to the bowl and toss gently with a rubber spatula to mix. Cool and then refrigerate for at least one hour.

Toss herbs and oil with the cooled potato mix. Check seasoning, Serve at room temperature.

Total time: 20 minutes

Serves 6

Greek Potato Salad:

Ingredients

2- 2 ½ lbs baby Yukon Gold potatoes, whole or halved
¾ cup sour cream or Greek yogurt
¼ cup mayonnaise
2 tablespoons O&V [Tzatziki Herb Mix](#) *
2 cucumbers
¼ cup mint, chopped
1 tablespoon dill, minced
1 Serrano pepper, sliced (optional)

Preparation

Boil the potatoes until tender but firm (15 -20 minutes). Drain and cool immediately by spreading on a baking sheet and placing in the freezer for 10 minutes.

Slice the cucumbers in half lengthwise, remove the seeds, and slice into 1/8 to ¼ inch slices.

In a bowl add the Tzatziki herb mix, 1 tablespoon of water and let soak. Add in the mayonnaise and sour cream/Greek yogurt and mix together. Let stand for 5 minutes.

Add in the sliced cucumbers, cold, boiled potatoes, mint, dill, and Serrano pepper (if using)

Total time: 35 minutes. Active Time: 10-15 minutes

Serves 6-8

Warm German Potato Salad

Ingredients

4 cups hot sliced cooked potatoes (5 medium Yukon Golds)
½ cup chopped celery
½ cup sliced onion
6 strips crisp cooked bacon
Salt and pepper
1/3 cup O&V [Chardonnay Wine Vinegar](#) or O&V [Apple Cider vinegar](#) *
1/3 cup [Single Estate Unflavored Extra Virgin Olive Oil](#) *
Chopped parsley

Preparation

Cook the bacon in a pan, or in the oven until crispy, then chop

Set steamer basket in a large pot with a lid. Fill water just below the basket and bring to the boil. Place sliced potatoes in basket, reduce and simmer with pot covered
Steam 10-12 minutes till done

While hot, combine potatoes, celery, onion, bacon in a big bowl. Season with salt and pepper. Toss gently to mix

In a separate bowl, combine vinegar and oil. Pour over potatoes. Toss gently to mix. Sprinkle with parsley before serving

Total time: 40 minutes. Active Time: 15 minutes

Serves 6

Notes

* Yes, as always, I love using the products from our [Oil & Vinegar franchise](#). Feel free to substitute products, just remember, that the better the ingredients, the healthier and tastier the outcome/dish.

* The [Tzatziki Herb Mix](#) is hard to replace, with its convenient, delicious garlicky and herby flavors, but email me for a home-made recipe for Tzatziki sauce if you prefer.

Categories: Soups & Salads, Snacks & Sides, Greek Yogurt, Vegetarian, Vegan, Gluten-Free, Dairy-Free, French Potato Salad, Warm German Potato Salad, Greek, Potato Salad, Herby, Bacon, Onion, Chardonnay Wine Vinegar, Apple Cider Vinegar, Tzatziki Herb Mix, Yukon Gold, Celery, Cucumber, Mint, Dill, Serrano, Tarragon, Basil, Parsley, Chives, Steaming Potatoes, Mayonnaise