

Danish Potato Salad

3 pounds medium Yukon Gold potatoes
½ c finely chopped fresh scallions
½ c chopped fresh parsley
2 T drained capers
3 T white wine vinegar
1 T caper liquid from jar
1 t coarse-grained Dijon mustard
½ c extra-virgin olive oil
Salt & pepper

Cook potatoes in large pot of boiling salted water until tender, about 15 minutes. Drain potatoes; cool 30 minutes. Peel potatoes, if desired; cut into 1/3-inch-thick slices. Place slices in large bowl. [Note: Carol roasted the potatoes instead of boiling them.]

Add chives, parsley, and capers to potatoes.

Combine vinegar, caper liquid, and mustard in small bowl. Whisk in oil. Season dressing to taste with salt and pepper. Pour dressing over potatoes; toss gently. Season salad with salt and pepper.

Serve at room temperature.

Note: Amounts for 10x recipe

30 pounds medium Yukon Gold potatoes
5 c finely chopped fresh scallions
5 c chopped fresh parsley
1 ¼ C drained capers
1 7/8 C white wine vinegar
10 T caper liquid from jar
3T + 1 t coarse-grained Dijon mustard
5 c extra-virgin olive oil