
KITCHEN CONNAISSEUR

Curried Red Potato Salad



This salad is great! It's a tasty step up from the "pale in comparison" original. It can be served as a delicate starter at a dinner party, as a lunch snack with cold cuts, or as a buffet dish. It's perfect for making a day ahead and keeping in the refrigerator.

Makes 6 cups.

ingredients

15-20 mini / small

2 Tbsp

4 whole

2 whole

FOR DRESSING

1/3 cup

1/4 cup

1/4 - 1/2 cup

2 dashes

To taste

To taste

Several sprigs

Red potatoes - skin on, but cleaned and cut in quarters

Lemon juice - freshly squeezed

Eggs - boiled, peeled, and cut in quarters

Green onions - fresh, thinly sliced

Mayonnaise

Sour cream

Curry and Cream Sauce

Hot sauce

Salt - preferably fleur de sel

Pepper - freshly ground

Tarragon - fresh - for garnish

instructions

1. Wash and remove blemishes from the potatoes. Then cut them into quarters. Place them in a large sauce pan of salted water, set over high heat and bring to the boil. Partially cover and simmer until potatoes are just tender, 8-10 minutes. Drain well, and set aside in a bowl. While the potatoes are still hot toss in the lemon juice. Allow to completely cool.

2. Slice the boiled eggs and place them on top to the cooled potatoes.

3. For the dressing, whisk the mayonnaise, sour cream, Curry and Cream Sauce, and

hot pepper sauce in a bowl. Stir in the green onion, salt and pepper. Fold the dressing potatoes and eggs together. Cover and place in refrigerator for 2 hours or overnight. Garnish with fresh tarragon and serve with your favourite cold cuts.