

No-Mayo Potato Salad

2 lbs. small red potatoes, halved (can also use fingerling or small Yukon Gold)
4 Tbsp. white wine vinegar, divided
2 Tbsp. chicken stock
1 tsp. Dijon mustard (or can use more to your taste)
1 tsp. salt, plus more for seasoning
1 tsp. black pepper, plus more for seasoning
1/3 cup olive oil
1 medium shallot, finely chopped
2 Tbsp. each minced, fresh, dill, parsley and basil

Potatoes: Add potatoes to salted water. Bring to boil on high heat and cook until tender; 20-25 minutes. Drain well and transfer to mixing bowl. Sprinkle 2 tablespoons vinegar and chicken stock over potatoes. Toss. Set potatoes in refrigerator and chill at least 30 minutes, until liquid has been absorbed.

Dressing: in small mixing bowl, whisk together remaining 2 tablespoons vinegar, Dijon mustard, salt, pepper, olive oil and shallot. Add dressing to chilled potatoes and toss. Add herbs and toss again. Season with additional salt & pepper to taste.

Refrigerate any leftovers.

From Amy Casper, she thinks she brought it last year.