

Baked Potato Salad

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Recipe source: Alex Guarnaschelli via [Cooking Channel](#)



INGREDIENTS:

- 2 pounds small Yukon gold potatoes, washed and dried
- 1 large bunch parsley, thoroughly washed and roughly chopped with scissors
- 1 bunch basil, thoroughly washed and dried, roughly chopped with scissors
- Kosher salt and freshly ground white pepper
- 2 tablespoons water
- 1/2 cup extra-virgin olive oil
- Pinch sugar
- 4 to 6 tablespoons red wine vinegar
- 2 shallots, peeled and sliced into thin rounds
- 2 tablespoons smooth Dijon mustard
- 1 tablespoon capers and 1 teaspoon caper liquid
- 4 to 6 gherkins, depending on size, quartered lengthwise and sliced into 1/4-inch pieces, plus 1 tablespoon gherkin liquid

DIRECTIONS:

- Preheat the oven to 350 degrees F. Arrange the potatoes in a single layer in a baking dish and put it in the center of the oven. Bake for about 50 minutes.
- Meanwhile, in a food processor (or blender), combine the parsley and basil leaves. Season with salt and white pepper, to taste. Add the water and blend.
- With the motor running, pour 1/2 cup of the olive oil through the top in a slow, steady stream. This doesn't need to be a smooth puree. It should be a little rustic and chunky.

- Taste for seasoning and add pinch of sugar. Pulse to combine and set aside.
- In a serving bowl large enough to hold the potatoes, stir together the red wine vinegar, shallots, mustard, capers and liquid, and gherkins and liquid. Add 1/4 cup of the herb oil and toss. Taste for seasoning. Stir in half of the parsley/basil puree.
- When the potatoes are tender and yielding when pierced with the tip of a knife, after about 50 minutes, remove them from the oven. Allow them to cool for a few minutes.
- Peel half of them. Some potato skin is a nice flavor in the salad. Cut any big potatoes in quarters, the rest in half. Put the potatoes in the bowl with the dressing.
- Season lightly with salt and pepper, to taste, and toss them in the dressing. Serve the remaining parsley/basil puree on the side. Keep at room temperature until serving.