

Berlin-Inspired Potato Salad

Serves 4

The authentic Berliner potato salad was disappointing: the dressing was too soupy, the pickles too sweet, and the potatoes too watery. In my own kitchen, however, with a little tweaking, it was absolutely wonderful. It is the one inspired by but not authentic to, Berlin, that I offer you. Totally worth boiling up a few potatoes for, right this very minute.

1½ pounds waxy new potatoes, peeled

Kosher salt, to taste

Freshly ground black pepper, to taste

½ to 1 teaspoon brown mustard, a flavorful, German style, not-too-hot mustard

About 3 tablespoons white wine vinegar or a mixture of half white wine and half white wine vinegar

2 smallish shallots (of the American type) or 1 medium-size torpedo shallot, peeled and chopped

2 dill pickles, coarsely chopped

2 heaping tablespoons yogurt or sour cream

1 heaping tablespoon mayonnaise

1 to 2 tablespoons chopped fresh dill

until they are just tender, about 10-15 minutes, then drain and warm over a low to medium heat for a few moments, just long enough for the water to evaporate and the potatoes to dry out and keep from being waterlogged. Sprinkle with salt and pepper and set aside.

In a little bowl or jar, mix together the mustard with the wine vinegar and spoon over the potatoes; toss very gently. You want them to keep their shape and not fall apart.

Gently mix in the shallots, dill pickles, yogurt or sour cream, mayonnaise and dill. Taste for seasoning and chill until ready to eat.

Per serving: 170 calories, 4 g protein, 32 g carbohydrate, 3 g fat (1 g saturated), 3 mg cholesterol, 460 mg sodium, 3 g fiber.

Instructions: Boil the potatoes