



Fennel Dijon Potato Salad

Brittany Allyn

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Serves 4-6

Ingredients:

2 lbs. Red Potatoes peeled and cut into 3 inch chunks.
½ cup diced Fennel (reserve Fronds)
¼ cup diced Sweet Onion (Vidalia)
1 Bay Leaf
5-6 whole Peppercorns
¾ cup Mayonnaise
¼ cup Sweetened Condensed Milk
1 TBSP plus 1 tsp White Wine Vinegar
2 tsp Dijon Mustard
2 dashes of Hot Sauce
¼ tsp Black Pepper
¼ tsp Sea Salt plus a large pinch more for boiling potatoes
1 TBSP chopped Fennel Fronds



Directions:

Place the potatoes in a large pot, cover with water and add the bay leaf, peppercorns, large pinch of sea salt and 1 tsp white wine vinegar. Cover and bring to a boil and boil for about 12 minutes or until a toothpick inserts with just a little bit of resistance. Drain the potatoes discarding the bay leaf and peppercorns and allow the potatoes to cool.

Meanwhile for the dressing, whisk together the mayonnaise, sweetened condensed milk, vinegar, Dijon mustard, hot sauce, black pepper, ¼ tsp salt and the chopped fennel fronds.

Once the potatoes have cooled slice them in thin slices or in a small dice and place in a large mixing bowl. Add the fennel and onion. Pour the dressing over the potato mixture and stir to combine. Refrigerate for 2 or more hours to allow the flavors to marry and serve.