

Potato Salad with Fried Garlic and Herbs

At first glance, this resembles other mayo-based potato salads. But what sets it apart is an herb- and garlic-infused oil that the potatoes absorb before the mayo is mixed in. Cooking the potatoes in their skins helps to keep the centers intact yet very creamy and smooth. Small or “new” potatoes, about 1 to 1-1/2 inches wide, are ideal.

INGREDIENTS

1-1/2 lb. small red potatoes (about 14)

1 Tbs. extra-virgin olive oil

1/4 cup thinly sliced fresh garlic (about 4 large cloves)

1-1/2 Tbs. finely chopped fresh rosemary

1-1/2 Tbs. finely chopped fresh sage

1-1/2 Tbs. finely chopped fresh thyme

Kosher salt and freshly ground black pepper

1/3 cup finely chopped celery

1/4 cup mayonnaise

2 Tbs. coarsely grated Pecorino Romano



METHOD

Put the potatoes in a large pot and add enough cold water to cover by 2 inches. Bring to a boil over high heat, and cook until tender when pierced with a fork, 7 to 9 minutes. Drain and set aside until cool enough to handle. Cut the potatoes into 1/2-inch pieces.

Heat the oil in a large skillet over medium-high heat. Add the garlic, rosemary, sage, and thyme, and cook, stirring constantly, until the garlic is just starting to brown, about 1 minute. Off the heat, add the potatoes and 1/4 tsp. each salt and pepper; gently combine. Transfer to a medium bowl and refrigerate until cool, about 30 minutes.

Add the celery, mayonnaise, and cheese, and fold together with a silicone spatula. Season to taste with salt and pepper, transfer to a shallow bowl, and serve. The salad may also be covered and refrigerated for up to 2 hours before serving.