

Mayo-Free Potato Salad with Caramelized Shallots

A picnic classic without the gloppy mayo, this closer-to-French-style potato salad gets its personality from an embarrassing quantity of caramelized shallots. Give yourself time. Browning the shallots takes a good 35 to 40 minutes of very little effort. Rush things, and you'll be very sorry indeed.

5 tablespoons olive oil, divided
7 shallots, peeled and sliced thinly
1/2 teaspoon kosher salt
freshly ground black pepper
1 pound baby potatoes, scrubbed gently but unpeeled
1-1/2 tablespoons Champagne or white wine vinegar
1/2 teaspoon Dijon mustard
generous handful Italian (flat-leaf) parsley
coarse salt and additional pepper, for serving

Warm 2 tablespoons of the olive oil over medium heat and add the shallots. Season with 1/2 teaspoon salt and a grinding of black pepper and cook, stirring occasionally, for 35 to 40 minutes, or until a uniform deep, golden brown. Reduce the heat as necessary so shallots do not burn.

While the shallots cook, prepare the potatoes: Place potatoes in a medium saucepan with cold water to cover by about one inch. Bring to a boil. Boil steadily for 8 to 10 minutes (or longer, depending on size), or until tender when pierced with a fork. Drain, then return to the saucepan, uncovered and off-heat, to keep ever-so-slightly warm.

Prepare the vinaigrette: In a large serving bowl, whisk together the vinegar, mustard, and a little salt and pepper. Slowly stream in the remaining 3 tablespoons of olive oil.

Slice the potatoes into 1/4" thick disks. Add potatoes, shallots, and parsley to the vinaigrette and give a nice stir. Sprinkle generously with coarse salt, and serve warm or at room temperature.