

Tarragon Potato Salad

Recipe By: Food & Wine - Aug 1999

Serving Size: 40

20 pounds medium Yukon gold potatoes
5 tablespoons extra virgin olive oil
15 medium leeks -- * see note
7 ½ cups mayonnaise
10 tablespoons whole grain mustard
10 tablespoons cider vinegar
15 each celery ribs -- finely chopped
1 ¼ cups tarragon -- finely chopped
1 ¼ cups chives -- snipped

1. Put the potatoes in a large pot of cold water. Bring to a boil and cook over moderate heat until tender, 20 to 25 minutes. Drain and let cool under running water. Peel the potatoes and cut them into ½ inch chunks.
2. In a large skillet, heat the olive oil until shimmering. Add the leeks and cook over moderate heat, stirring occasionally, until tender but not browned, about 5 minutes. Let the leeks cool completely.
3. In a large bowl, whisk the mayonnaise with the mustard and vinegar until smooth. Add the sautéed leeks, celery, tarragon and chives and season with salt and pepper. Gently fold in the potatoes until coated. Serve the potato salad chilled or at room temperature.

NOTES: Use whites and greens; quarter lengthwise and slice