

Eggy Potato Salad with Pickles

Ingredients

- 2 3/4 pounds medium red-skinned potatoes, peeled (about 8)
- 1 1/4 teaspoons kosher salt plus more
- 1/2 cup mayonnaise
- 1/4 cup sweet pickle juice from jar plus 8–10 sweet-pickle chips
- 1 1/2 tablespoons Dijon mustard
- 1 teaspoon sugar
- 1/4 teaspoon freshly ground black pepper plus more
- 5 large hard-boiled egg yolks
- 2 tablespoons chopped red onion
- 2 tablespoons chopped flat-leaf parsley
- Paprika

Preparation

Place potatoes in a large pot. Add water to cover by 2", season with salt, and bring to a boil. Reduce heat to medium and cook until potatoes are tender when pierced with a knife, 20–30 minutes. Drain. Place potatoes in a large bowl and let cool slightly.

Meanwhile, whisk mayonnaise, pickle juice, Dijon mustard, sugar, 1/4 tsp. pepper, and 1 1/4 tsp. salt in a small bowl for dressing.

Using a large wooden spoon, coarsely smash potatoes, leaving some larger pieces mixed with some well-mashed pieces.

Add dressing and egg yolks to potatoes and toss to coat, coarsely smashing egg yolks. Add onion and parsley; gently mix to incorporate. Season to taste with more salt and pepper, if desired.

DO AHEAD: *Can be made 1 day ahead. Cover and chill.*

Divide potato salad among small paper cups or bowls; dust with paprika. Top each serving with a pickle chip.