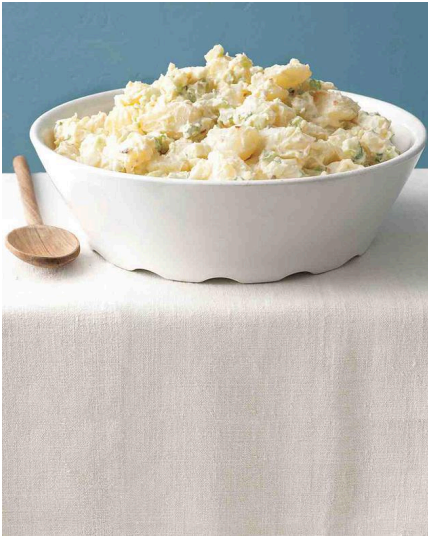


Anchovy Potato Salad



INGREDIENTS

2 pounds russet potatoes, peeled and cut into 1-inch pieces

Coarse salt

1 large celery stalk, diced small

2 scallions, chopped

2 large hard-cooked eggs, chopped

1 cup Spicy Anchovy Mayonnaise (below)

DIRECTIONS

In a medium pot, bring potatoes to a boil in salted water over high. Reduce to a rapid simmer and cook until potatoes are tender when pierced with a knife, about 10 minutes. Drain, transfer to a large bowl, and let cool, about 30 minutes. Stir in celery, scallions, eggs, and mayonnaise and season with salt.

COOK'S NOTE

Spicy Anchovy Mayonnaise

Combine 2 cups mayonnaise, 4 teaspoons Dijon mustard, 2 teaspoons red-pepper flakes, and 14 to 16 anchovy fillets, finely chopped.

Tasty Tip

The 14 to 16 fillets in this dish seem like a lot but yield just 3 tablespoons – enough to add rich, subtle flavor.