



French Cornichon Baby Red Potato Salad

Sweet pickles team with bright colored watermelon radishes

- 1-pound baby red potatoes
- 1 large watermelon radish, peeled, quartered sliced
- 1/2 cup cornichons pickles, sliced in half lengthwise
- 2 Tablespoons pickling liquid from cornichons
- 2 Tablespoons Dijon mustard made with chardonnay
- 1 Tablespoon olive oil
- Fresh parsley roughly chopped about 1/4 of a bunch
- Salt and ground black pepper to taste as desired

In a medium saucepan, add potatoes and enough water to cover by 1 inch; bring to a boil; cook until potatoes are tender, about 15 minutes. Drain; quickly rinse with cold water. Cut potatoes in half; place in medium sized bowl. Add sliced watermelon radishes and sliced cornichons pickles.

In a small bowl, combine pickling liquid, mustard, and oil until lightly thickened. Stir in half of parsley; season with salt and pepper to taste. Pour dressing over potatoes, stir to coat; place in serving bowl; garnish with remaining chopped parsley. Serves: 2 to 4

About the Recipe: When thinking about picnics, potato salad is the perfect side dish to add. This potato salad has a zesty flavor of cornichon pickles blended with chardonnay flavored mustard. A colorful addition of watermelon radishes adds that summertime magic ingredient.

What are Cornichons?

Cornichons (pronounced COR-nee-shons) are small pickled gherkins—in other words, tiny pickles. Their tart, mildly sweet flavor makes them the perfect condiment or garnish. If you are not able to locate cornichons, purchase kosher dill pickles and, with a very sharp knife, slice them widthwise. Remember, you're looking for taste rather than looks.

For More Information See:

<https://www.thespruceeats.com/all-about-cornichons-995629>