

Marshall House Potato Salad

Paired with 2018 Angel Camp Vineyard Pinot Noir

- 3 pounds potatoes, such as Yukon gold or russets
- 1 tablespoon kosher salt, plus more to taste
- 2 teaspoons caraway seeds
- 12 ounces bacon, diced
- 2 tablespoons stoneground mustard
- 3 tablespoons mayonnaise
- 1/3 cup olive oil
- 6 ounces beef stock, preferably homemade
- 1/2 cup white wine vinegar
- 1 yellow onion, cut into small dice
- 3 tablespoons Italian parsley, chopped
- 1/2 teaspoon white pepper
- 1/2 teaspoon sugar
- 3 hard-cooked eggs, peeled and sliced crosswise
- Italian parsley sprigs, for garnish

Put the potatoes in a large pot, cover with water by 2 inches and add the tablespoon of salt and the caraway seeds. Bring to a boil, reduce the heat so the water simmers gently and cook until the potatoes are tender when pierced with a fork.

When the potatoes are tender, drain them thoroughly and let them cool until they are easy to handle but still fairly warm. Peel and slice the potatoes and put them in a wide shallow bowl. Cover with a tea towel and keep warm.

Put the bacon in a medium sauté pan set over medium-high heat and cook until it is just crisp.

Transfer the bacon to absorbent paper to drain and pour the drippings over the warm potatoes. Cover and set aside.

Combine the mustard and mayonnaise in a medium bowl with the olive oil, stock, vinegar, onion, parsley, pepper, sugar and a generous teaspoon or so of salt. Stir, taste, add several turns of black pepper and a teaspoon or so of salt and taste again; correct as needed.

Pour the mixture over the warm potatoes and use a rubber spatula to gently fold the ingredients together.

Put the eggs on top of the salad, season with a little salt and pepper, garnish with parsley and enjoy warm.

The salad will keep for 2 to 3 days in the refrigerator but should be brought to room temperature or warmed slightly before serving.

Makes 6 to 10 servings