

# ASIAN POTATO SALAD

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Potatoes</i>	
Water	½ gal.
Salt	1 oz.
Miso	½ cup
Mirin	½ cup
Soy	½ cup
Rice vinegar	½ cup
Multi-colored fingerling potatoes, washed	2 lb.
Sugar snap peas, blanched	2 cup
Carrot, julienne, blanched	1 ½ cup
Scallions, chopped	3 ea.
Cilantro, chopped	3 Tbsp.
<i>Dressing</i>	
Vinaigrette	½ cup
Miso	1 Tbsp.
Rice wine vinegar	3 Tbsp.
Soy sauce	1 Tbsp.
Mirin	1 Tbsp.
Sesame oil	1 Tbsp.
<i>Wasabi Peas</i>	
Togarashi	
Black sesame seeds	
Pickled mustard seeds (recipe follows)	

## **Method**

1. Combine all ingredients listed under *potatoes* in a heavy-bottomed pot and bring to a gentle simmer. Once it reaches a simmer, turn down the heat until there are just very small bubbles in the pot and cook until the potatoes are tender. Cool the potatoes in their cooking liquid in a shallow pan. Once cool, cut the potatoes in half lengthwise. The cooking liquid can be used again for the same purpose and so should be reserved.
2. *For the dressing:* Create an Asian flavor base from miso, vinegar, mirin, and sesame oil and add this to your vinaigrette. Taste the dressing and adjust the seasoning as needed
3. Mix the potatoes with the carrots and snap peas, and dress with the Asian vinaigrette. Season to taste and garnish with your favorite Asian garnishes as listed in the ingredients.

# PICKLED MUSTARD SEEDS

*Yield: 2 cup*

<b>Ingredients</b>	<b>Amounts</b>
Yellow mustard seeds	1 cup
Water	
Mirin	½ cups
Rice wine vinegar	1½ cups
Sugar	½ cup
Salt	1 Tbsp.
Soy	2 Tbsp.
Pickling spice	½ tsp.
Turmeric	1 pinch
Star anise	3 points

## **Method**

1. In a small heavy sauce pan cover the mustard seeds with water and bring to a boil. Drain the water and rinse the mustard seeds. Repeat the blanching a second time.
2. Drain the water, rinse the mustard seeds and add the vinegar, sugar, salt, soy sauce, and spices in a small heavy saucepan with the blanched mustard seeds and bring to a gentle simmer over low heat. Cook, stirring often, until the mustard seeds are plump and tender, about 15 to 20 minutes. The liquid will be nearly absorbed, but the seeds will remain moist in very little thick viscous broth. Cool the seeds in their liquid and refrigerate in a covered container. It will keep for months.