



DUTCH

Dutch Beef and Potato Salad (Huzarensalade)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	6	30 min + 1 hr chilling	1 hr 30 min	Poach	Eye of round

Ingredients

- 500 g (1 lb) eye of round
- 1 litre (4 cups) water
- 1 bay leaf
- 1 tsp salt
- 800 g (1¾ lb) waxy potatoes
- 2 tart apples, diced
- 6 small dill pickles (gherkins), diced
- 1 small onion, finely chopped
- 3 tbsp pickled silverskin onions or capers (optional)
- 200 ml (¾ cup) mayonnaise
- 1 tbsp pickle juice or white vinegar
- 1 tsp Dijon mustard
- ½ tsp black pepper

GARNISH

- 3 hard-boiled eggs, quartered
- 2 tomatoes, in wedges
- Lettuce leaves and chopped parsley

Steps

1. Bring the water, bay and salt to a boil. Add the beef, lower the heat and poach at a bare simmer, covered, for 1¼ hours, until tender. Cool it in the liquid.
2. Meanwhile, boil the potatoes in their skins for 20 minutes, until just tender. Cool, peel and dice.
3. Cut the cooled beef into small cubes, about 1 cm (¾ in).
4. In a large bowl, combine the beef, potatoes, apples, pickles, onion and pickled onions.
5. Stir the mayonnaise, pickle juice, mustard and pepper together and fold through the salad. Taste for salt.
6. Chill for at least 1 hour.
7. Mound on a platter lined with lettuce and decorate with eggs, tomatoes and parsley.

Notes

- **Leftovers:** traditionally a way to use leftover roast or stewing beef; 400 g (14 oz) cooked beef works.
- **Make ahead:** it keeps 2 days in the fridge. Add the eggs and tomatoes just before serving so they do not weep. Mayonnaise and potato do not freeze well.
- **Serving:** a Dutch party and New Year's buffet classic, eaten with crackers or toast.
- **Chef's touch:** toss the diced potatoes with the pickle juice while they are still warm; they soak it up and season the salad from within.