

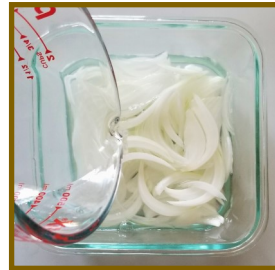
Pickled Salad – *Ensalada encurtida*

Ingredients

- ½ white onion; peeled,
and sliced thinly (about 1 cup)
- 1 ½ lb potatoes, sunchokes, or a mix; washed
- 1-2 fresh jalapeño peppers; washed
- 1 cup white vinegar
- hot water, as needed
- ¼ cup mayonnaise, or to taste
- Salt and ground black pepper, to taste



Place sliced onions in a non-reactive container, then add vinegar (photo, right); cover and let rest in the fridge for at least two hours, or overnight. Once rested, transfer to a colander set on top of a stainless steel pot, so the vinegar will drain there. Press onions down with the back of a spoon, to remove excess vinegar (photo, far right):



Transfer onions to a large, non-reactive mixing bowl, and reserve.

Peel and cube potatoes (and/or sunchokes) and add to the pot with the vinegar. Pour in enough hot water to cover tubers. Bring to a boil over high heat; add whole peppers and blanch for one minute in the boiling water, then remove (photo, right). Lower heat to medium, cover the pot, and cook tubers. Meanwhile, remove stems from blanched peppers, and slice lengthwise and into short strips, removing seeds and veins (photo, far right):



Add pepper strips to the mixing bowl with the reserved onions, mixing and seasoning with just a touch of salt (photo below, left). Check doneness of potatoes (and/or sunchokes); they will still look firm and crisp on the outside, because of the vinegar, but the potatoes should be fully cooked, and tender inside when pricked with a fork (second photo, below); the sunchokes (if using) will still be crunchy. The total cooking time will be between 8 and 10 minutes, depending on the size of the cubes. Drain into a colander (discard liquid), and allow tubers to cool down (third photo). Once cooled, add to the mixing bowl (fourth photo). Add mayonnaise, and incorporate all ingredients. (photo below, right):



Adjust seasoning with salt and ground black pepper, to taste. Cover and refrigerate, until serving time (photo at the top).