

Savory Bites for Any Occasion

Spring 2025

For past cooking class recipes, go to uhs.berkeley.edu/cookwellberkeley



Deviled Potatoes

Yields 30

Time 50 minutes

Vegan

Common Allergens None

Recipe from [Bon Appetit](#)

Ingredients

- 15 small Yukon Gold potatoes (about 1 pound), scrubbed
- Salt
- ¼ cup vegan mayonnaise
- 1 tablespoon sweet pickle relish, finely chopped if chunky
- 1 tablespoon yellow mustard
- 1½ teaspoons apple cider vinegar
- 1 teaspoon onion powder
- ½ teaspoon kala namak (black salt) or salt
- ½ teaspoon ground turmeric
- Smoked paprika and dill sprigs (for serving)



Instructions

1. Add 15 small Yukon Gold potatoes, scrubbed, to a large saucepan of boiling generously salted water. Return to a boil and cook potatoes until fork-tender, 15–20 minutes. Drain potatoes and transfer to a bowl of ice water; let cool 5 minutes. Drain again.
2. Cut each potato in half. Scoop out a rounded ½ - 1 teaspoon of flesh from each half to make a well in the center. Transfer potato flesh to a medium bowl as you work.
3. Add vegan mayonnaise, sweet relish, yellow mustard, apple cider vinegar, onion powder, kala namak (black salt), and ground turmeric to scooped out potato flesh. Using a potato masher or fork, smash everything together. If necessary, add 1 teaspoon of water (or plant milk) at a time to achieve a pipeable consistency, until smooth. Taste filling and season with more salt if needed.
4. Transfer filling to a piping bag fitted with a star tip or a resealable plastic bag with one corner snipped off. Pipe some filling into each potato half. Top potatoes with a dash of smoked paprika and a dill sprig. Transfer to a platter to serve.

Notes

- You can also use a spoon to fill potatoes with filling rather than using a piping bag or resealable plastic bag.