



Lyudmila's Potato Salad

By Chris Duke

Anna's Gourmet Goodies



One of our friends from Belarus provided me with this recipe and while I have yet to sample it in her native country, I understand this is pretty close to the original. It is very light and has more tastes than the traditional potato salad I remember growing up in the South.

If you can find a market in your area that sells Russian products, I'd recommend that you try and find some mayonnaise from Russia. It is lighter than what we generally use. If you can't, then substitute your favorite 'Lite' version of salad dressing.

I cubed most everything in small, 1/8" to 1/4" size cubes. I like this better in that you can get a combination of most all the flavors in every bite.

Potato Salad

- 2.25 cups cubed potatoes
- 3/4 cups cubed carrots
- 3/4 cup rough chopped onion
- 3 hard boiled eggs
- 3/4 cup chopped dill pickles
- 1.25 cups chopped granny smith apples
- 3/4 cup frozen peas
- 3/4 cup mayonnaise
- Organic salad mixed greens

Peel the potatoes and the carrots and cut into small cubes. Bring a pot of water to a boil and add some salt. Boil the potatoes and carrots until just tender – but not over done. When you cut them in small cubes, be careful – they cook very quickly.

Drain the carrots and potatoes in a colander. Bring another pot of water to a boil. Add the onion and boil until it starts to become translucent. Drain and set aside.

Cube the remainder of the ingredients, toss everything in a large bowl, and dress with the mayo. Add salt to your taste. Cover and refrigerate for at least one hour. Just before serving, stir in the cooked onion.

Plate on the salad greens and garnish with thin slices of apple.

Bon Appetit!