

Polish Potato-Vegetable Salad



Ingredients

- 5 boiled potatoes (medium/fist size - boiled in skins, peeled & diced)
- 5 hard boiled eggs
- 5 boiled carrots (boiled in skins, peeled & diced)
- 1 apple (medium/fist size - peeled & diced)
- 1 brown onion (medium/fist size - peeled & diced)
- 2 boiled parsnip (boiled in skins, peeled & diced)
- 4 medium-sized dill pickles (cucumbers) (drained & diced - Ezkal tinned Dill Pickles are best)
- 1 to 1.5 cups of frozen green peas (just pour hot boiling water over them to de-frost, as tinned peas are too)
- 1 jar egg mayonnaise (300 - 400 gr) (use about 4-5 large tablespoons)
- 1 big teaspoon of mustard (French/Dijon - or my favourite Maille Horseradish mustard)
- salt & pepper to taste
- takes 30 minutes of preparation + 30 minutes cooking time

Preparation

1. Boil vegetables & let them cool-down (for easier peeling). Dice/cube potatoes, eggs, carrots, apples, pickles and parsnip, mix it in a bowl, then add green pea and gently mix it all together. Add some salt and pepper to taste, then gently add/fold the mayonnaise and mustard (you can also add some sour cream, 1-2 tablespoons, to the mayonnaise), check for taste. Place the salad in a nice salad bowl. (Optional, but I love to do this) at the end cover the salad with a thin layer of mayonnaise at the top (light glazed-layer, spread evenly by a tablespoon). Refrigerate for an hour or two (can be refrigerated overnight & eaten the next day - the salad keeps well for 2-3 days in fridge, covered by glad-wrap).
2. Also you can decorate the top of the salad with thinly sliced capsicums, radishes, parsley leaves, peas, carrots (boiled).

Notes

P.S.....when dicing the boiled vegetables, eggs, apples, pickles...etc...please remember to dice/cube in a similar uniform size ie: peas sized, as uniform sized vegetables make the salad more visually appealing.