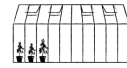


Potato Salad



Jaz Mathisen

AWAKINO STATION

The classic potato salad. I love to use the bite sized potatoes harvested from the garden that are too small to do much with. Paired with hard boiled eggs and fresh herbs, they make a delicious salad.

Ingredients:

- 1 kilo potatoes
- 2 gherkins, sliced
- 2 stalks celery, thinly sliced
- 1/4 cup parsley, finely chopped
- 1/4 cup chives, finely chopped
- 1 tablespoon capers (optional)
- 4 hard boiled eggs, quartered
- 1/4 cup mayonnaise
- 1/4 cup sour cream, or greek yoghurt, or additional mayonnaise
- 2 tablespoons apple cider vinegar
- 1 teaspoon wholegrain mustard
- 2 cloves garlic, crushed
- Salt and pepper to season

Method:

1. Cook the potatoes in a large pot of salted water until tender. Allow to cool.
2. In a large salad bowl add the cooled potatoes, gherkins, celery, parsley, chives, capers and egg.
3. In a small bowl combine the mayonnaise, sour cream, apple cider vinegar, mustard and garlic to make a smooth dressing. Pour over the potatoes.
4. Gently toss to combine and season with salt and pepper.
5. Serve immediately, or cover and store in the fridge. The salad will last in the fridge for up to 3 days.

Notes:

- Try adding some fried bacon or leftover cold ham.