

Potato Salad

Henri

Serves: 2

Ingredients

12-15 small yellow potatoes, boiled and peeled
2 inch British Cucumber, thinly sliced
1 red onion slice and cut in cubes
2-5 yellow, orange and red sweet peppers thinly cut crosswise
3-4 thin slices of Anaheim Green pepper crosswise
2 tablespoons cashew nuts for flavoring on top of the dish, slightly crushed
¼ teaspoon caraway seeds
Dill for flavor and decoration



Photography: Henri T. de Hahn

Dressing: mix all ingredients and adjust as necessary to have a rather moist consistency

3 tablespoons mayonnaise

¾-1 tablespoon Mirin

¼ teaspoon mustard

Salt and pepper to season

1. Boil potatoes in salted water and peel them when soft but not overcooked. Cut them in half or thirds and let cool overnight
2. In a mixing bowl, set the potatoes on the bottom followed by the cucumber, onions, 4/4 of the peppers and Anaheim pepper.
3. Fold into bowl, dressing and toss all above ingredients
4. Set food in a serving dish and sprinkle potato salad with caraway seeds, remaining peppers cashew nuts and dill.
5. Cool till serving time

NOTE:

Dish goes well for lunch served with roast chicken. Also, sultan yellow or dark raisins would add flavor