



Russian Olivier Salad

SERVES 8

Here's a perfect salad to take to a picnic or party! The surprise ingredient is the crunchy pickle, which is really a perfect flavor in this traditional Russian dish. Some recipes add diced ham, but I prefer to keep it vegetarian to please every palate!

INGREDIENTS

3 potatoes peeled and diced	1 cup of diced bread and butter sliced pickles
3 carrots diced	1/2 cup of thinly sliced green onions
6 boiled eggs diced	1 cup mayonnaise
1 sweet yellow onion diced	2 tablespoons of pickle juice from the jar
2 cups frozen fresh sweet peas	3 tablespoons chopped fresh dill
	Salt and pepper to taste

PROCESS:

In a pot combine potatoes and carrots. Cover with water completely and bring to a boil. Salt the water and cook for about 15 min or until a knife easily pierces through. Be careful not to overcook. Drain and cool the potatoes and carrots. In a small bowl combine mayonnaise, pickle juice, dill, salt and pepper. Stir to combine dressing. In a large bowl combine all diced ingredients and green onions, top with dressing. Gently fold the salad and dressing together. Garnish with extra sliced green onion.