



## Russian Potato Salad

### Ingredients

2 lbs russet potatoes, peeled  
½ lb carrots, peeled  
1 cup of peas  
1 cup of onion, diced  
1 sweet apple, peeled and diced  
2 hardboiled eggs, peeled and diced  
½ cup of mayonnaise  
Salt and pepper (to taste)

### Method

Place the peeled potatoes in a large pot and cover with 1 inch of water. Boil the potatoes until just fork tender.

While the potatoes are boiling, place the carrots in a saucepan and cover with 1 inch of water. Boil the carrots until just fork tender.

When the vegetables are cooked, remove them from the water and immerse them in cold water to cool. Once cooled, remove the vegetables from the water and pat dry. Dice the potatoes and carrots and place them in a large bowl.

Add the peas, diced onion, diced apple, and diced eggs.

Add ½ cup of mayonnaise and mix well. (Add additional mayonnaise if you prefer your salad to be a bit more moist.)

Season the salad with salt and pepper to taste.

Chill until ready to serve.