

Potato Salad “Olivie”

(From Mila Finkelstein – 6/3/2024)

3 large or 4 medium potatoes boiled

2 eggs hardboiled

1 medium carrot boiled

4 large or 5 medium kosher dill pickles

1 large red onion

1 can of small peas (12-14oz)

1 tablespoon of fresh dill

Hellmann’s mayo to taste (appr. 5 tablespoons)

Wash potatoes and carrot skins well. In a large pot combine potatoes, carrots and eggs. Cover with cold water and boil until potatoes are done (about 20 min). Pour the water out and let everything cool completely or enough to handle.

Use large bowl to work with. Peel and dice potatoes into a bite size or smaller, do the same with eggs and onion. Dice carrot very fine and add to the bowl.

Using a sharp knife dice pickles very fine and strain peas. Combine everything in the bowl. Add enough mayo for all to incorporate. Add salt to taste. Both mayo and pickles are salty so be careful and taste well. Add dill at the end. Mix everything well.

Refrigerate for 24 hours.