



## **Insalata Russa**

### **Russian Potato Salad from Piedmont**

Prep Time 20 mins      Cook Time 30 mins      Serves 6-8

#### **Ingredients**

- 2 pounds yellow Yukon potatoes - scrubbed clean (don't use Russet!)
- 2 large carrots - peeled
- 2 large eggs - hard-boiled
- 1 cup frozen peas
- ½ cup diced cooked ham
- 1 cup mayonnaise - full-fat and not with Olive Oil
- 1 tablespoon fresh lemon juice
- ½ teaspoon salt
- ½ cup dill pickles – diced (you can also use Bread & Butter)
- ½ cup Vidalia onion – minced

#### **Instructions:**

1. Add the potatoes and the carrots to a large pot. Fill with cold water and bring to a boil over high heat. Cook until the potatoes and carrots are fork-tender, but not mushy, approximately 10-15 minutes depending on the size of your vegetables.
2. Remove the vegetables, then stir the peas into the pot and let them boil for 2 minutes. Strain them out and set them aside to cool.
3. Once cooled, peel the potatoes and the hard-boiled eggs, then cut the potatoes into 1-inch pieces, dice the carrots, and carefully dice the eggs.

4. In a large bowl, combine the mayonnaise, lemon juice, and salt, then add dill pickles, and minced onion. Mix well to combine before gently stirring in the egg, carrots, and potatoes.
5. Season with additional salt and black pepper to taste. Garnish with fresh chopped parsley, if desired.

### **Recipe Tips**

- **Don't overcook the potatoes:** They will become mushy, falling apart in the salad as you mix everything together.
- **Do not use Russet potatoes:** Just as bad as over-cooking the potatoes would be to use super starchy potatoes like Russets.
- **Pre-cook the vegetables and eggs:** This allows the vegetables and eggs time to cool, ultimately saving time when it comes time to put the salad together.