



RUSSIAN CHRISTMAS RECIPE

# RUSSIAN POTATO SALAD

## OLIVIER SALAD/САЛАТ ОЛИВЬЕ

by Yulia Ibarra

### Ingredients

- 5 Medium boiled potatoes - Diced
- 8 Ounces deli meat - Diced
- ½ Onion - Diced
- 1 Can Sweet Peas - Drained
- 5 Hard Boiled Eggs - sliced or diced
- Mayonnaise
- Mustard
- Salt - pinch

**PREP: 30 MINUTES**  
**COOL COMPLETELY**

### Directions

1. Peel and Boil Potatoes until tender Once cool to touch, diced into desired bite size
2. Mix in Deli Meat, diced Onion, drained Sweet Peas and boiled eggs
3. In a small bowl mix Mayonnaise and Mustard (Mustard should be to taste) Stir in a pinch of Salt
4. Add salt and pepper to taste
5. Pour mayonnaise mixture over Potatoe salad mix. Stir until all ingredients are well covered. (Add a little more Mayonnaise, Mustard, and salt if needed.)
6. Chill and serve. (may make a day ahead)

*Note: This is a favorite tradiional dish that our family loves.*