

Potato salad

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Ingredients

- 1 kg Small potatoes suitable for salads. Starchy ones that do not disintegrate during cooking retain their shape well. Fresh, small fries are ideal.
- 100 ml Mayonnaise
- 2 tsp Dijon mustard, or others in which the grains are not completely ground
- Salt, pepper
- 200 g And what you have and like - gherkins (small, firm gherkins), capers, celery stalks, shallots (small, elongated onions) (additives should make up about 20% of the weight of the potatoes)

Instructions

1. Unpeeled potatoes are boiled in salted water until soft. Do not overcook in any way. Drain well, I leave the pot on the heat for another minute to evaporate the moisture.
2. When cooked but still warm, cut into smaller pieces. If the potatoes are small, round, I cut them into four parts or in half, if they are larger - into centimeter-wide slices. The potatoes should keep stirring and not turn into mush.
3. Additions, gherkins, celery, onions are chopped.
4. Everything is mixed with mayonnaise and one to two spoons of mustard.
5. Taste, if necessary, add salt and pepper with freshly ground pepper.
6. Leave the salad to cool completely. Anyway, they are delicious and eaten right away, but if they stand for another hour, they will be even more even and tastier.

Notes

To peel or not to peel boiled potatoes? Here is how you like it more. I don't peel more often, unless the skins are ugly, from last year's potatoes.

Is it really warm to mix? I mix them warm, so the potatoes absorb the sauce and the flavors of the toppings better as they cool. More delicious.

