

MOSCOW SALAD

This is such a refreshing salad! While I love the potato salad we make on Guam, this Moscow salad is a combination of wonderful bursts of flavor!

INGREDIENTS

Set 1

3 large, hard boiled eggs, peeled, diced
3 small, white potatoes, boiled, peeled, diced
3 long carrots, par-boiled, peeled, diced

Set 2

5 baby dill pickles, diced
1 regular sized cucumber, diced
½ a small onion, diced
1 large can green peas, drained

Set 3

2 T. chopped parsley
2 T. chopped cilantro

Set 4

¾ of a large apple, core discarded, diced (*use lemon juice & ice-water bath if dicing apples ahead of time to prevent browning*)

Set 5

3 T. mayonnaise
enough sour cream for a slightly creamy texture
salt & pepper to taste

Tools: large bowl, container with cover, large pot, colander

DIRECTIONS

1. Boil then dice the ingredients as noted above.
2. Viktoria actually puts her potatoes, unpeeled carrots, and raw eggs into one pot to boil all at once.
3. Allow all boiled, diced ingredients to cool (place in fridge if necessary).
4. In a large bowl, combine all ingredients from sets 1 through 4. Lightly mix them together.
5. Add the mayonnaise. Add enough sour cream to make a slightly creamy mixture. Stir it all together.
6. If you prefer a more creamy salad, add more sour cream accordingly.
7. Add salt and pepper to taste.
8. Refrigerate overnight for best results.

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.