

Best Potato Salad

Recipe By *Brynie Greisman*



Cooking and Prep:  07
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Whenever I'm at a simchah and they serve potato salad, I try to avoid it!

Somehow it looks mushy and mayonnaise-y and not very appetizing (or dietetic for that matter). When someone convinced me to taste this once, and I did, I was hooked. I loved the seasoning and the texture. This is the only potato salad we eat in our house and we never have leftovers!

Ingredients (9)

Main ingredients

- 9 potatoes, cooked in their skins
- 4 pickles, cubed (preferably in brine, not vinegar)
- 1 carrot, grated
- 1/4 cup pickle juice
- 1 teaspoon mustard

- 1 teaspoon salt
 - 1 teaspoon garlic powder
 - 1/4 teaspoon pepper
 - 1/2 cup + 2 tablespoons **Gefen Mayonnaise**
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Start Cooking

Prepare the Salad

1. Peel and cube the potatoes (it's easier while they're still quite warm) and put into a bowl. Add the pickles and carrot. Mix together the pickle juice, mustard, salt, garlic, pepper, and mayonnaise in a small bowl until well combined. Combine the veggies with the dressing and mix gently together until all the veggies are coated. Refrigerate until use.

2. Mix together the pickle juice, mustard, salt, garlic, pepper, and mayonnaise in a small bowl until well combined. Combine the veggies with the dressing and mix gently together until all the veggies are coated. Refrigerate until use.

Note:

If you want to make this dietetic, you can use low-fat mayo. We always do and it comes out just as delicious. You can also try with less mayo and see how everyone likes it.

Tip:

I've written this in the past, but it's worthwhile to repeat. A great lady, Mrs. M.B., once told me that a real balabusta always has cooked potatoes (in their skins) and hard-boiled eggs in the fridge. How true! You are always one step ahead of the game that way.