

## Oma's Potato Salad

Serves 12

A potato salad that's not laden with mayonnaise isn't one I grew up with! But my husband's Oma was the creator of this fabulously unique salad. It graced the table at every Christmas and special gathering. The whole family would fight over who'll get to finish it! One day while in the kitchen with Oma, I decided I'd better pay attention to how she makes it and asked her to show me. I'm pleased to say that my version is enough to make Oma proud. A treasured moment for me.

### Ingredients

- 10-12 medium/large Kipfler potatoes.
- 5 medium carrots.
- 1 small red onion, finely diced.
- 1/4 cup olive oil.
- 1/4 cup apple cider vinegar.
- 2 large spoonfuls of German style mustard (we use Thommy).
- 1 tsp salt.
- 1/2 tsp pepper.
- 1/4 cup finely diced parsley or chives.
- 1/2-1 cup water.

### Method.

1. Wash your Kipfler's and place into a large pot.
2. Peel your carrots and place them into the pot with the potatoes. Fill the pot up with enough water to cover the vegetables, and bring to a boil. Cook until a fork can puncture the potato without too much resistance. You don't want them undercooked, but at the same time we need them firm enough to finely slice.
3. Drain, rinse in cold water to cool slightly, the potatoes need to be peeled whilst they are still warm, the skin should come away quite easily.
4. Get a large bowl, add your diced onion, then chop the carrot. Cut them into quarters lengthwise, then finely slice them.
5. Then chop your potatoes, once again, in quarters lengthwise, then finely slice them.
6. In a mixing jug, pour your oil and ACV, add your mustard, salt and pepper and whisk together to blend. Add 1/2 a cup of water to the jug and mix in. Pour over the potatoes, add your chopped herbs

and stir through. You may need to add the extra water and more seasoning. It's important the salad is well dressed.

7. For best results, make this the day before and sit overnight in the fridge to enhance the flavours.

Notes.

A Kipfler is a potato originating from Germany. It is long and tubular. It is the best potato for this salad, due to its shape, as it cooks evenly when whole. I have made this with other potatoes, but I find them much harder to cook to perfection for the texture needed in this salad. If you commonly use a potato and it cooks well enough to be kept firm without going mushy, go right ahead and try it. Kipflers are now becoming more common in our local veggie shop, hopefully you'll be able to find them too!

Mild American mustard would be the second most suitable mustard, if you cannot find any German style.