

BASIC POTATO SALAD



Serving: 6

Cooking Time: 30 min

Prep Time: Not Specified

INGREDIENTS

- 1,5kg potatoes, peeled and cubed

- 170ml (2/3 cup) sour cream
- 170ml (2/3 cup) mayonnaise
- 60ml (¼ cup) mixed fresh herbs, chopped
- Juice of 1 lemon
- 2 celery stalks, finely chopped
- ½ onion, finely chopped
- Salt and freshly ground black pepper, to taste

INSTRUCTIONS

Put the potatoes in plenty of salted water and bring to the boil. Reduce the heat and simmer for about 10 minutes making sure you do not over-cook the potatoes. Drain and cool for 10 minutes. Very gently toss the potatoes with the rest of the ingredients and cover. Chill before serving.

Chef's tip:

Potato salad is one of those dishes that can help limit the cost of a summer get-together. Learn to make this one, then try a few of your own special touches such as curry powder, chopped hard-boiled eggs, pitted and chopped black olives or roasted red peppers.