

Make a Polish Vegetable Salad

Ingredients:

1 cup peeled, diced apples	1/2 cup celery
1/2 cup brine-cured dill pickles	1/2 cup diced onion
1 cup diced, cooked potatoes	3 diced, hard-boiled eggs
1 cup diced, cooked carrots	1/2 cups mayonnaise
1 cup cooked or canned drained peas	

The secret of a good Polish salad is to have all the ingredients diced very fine, no larger than a green pea. In a salad bowl combine 1 cup peeled diced apples, 1/2 cup brine-cured dill pickles, 1 cup diced cooked potatoes, 1 cup diced cooked carrots, 1 cup cooked or canned drained peas, 1/2 cup celery, 1/2 cup diced onion, 3 diced hard boiled eggs. Toss ingredients gently to mix and dress with 1/4 cup of mayonnaise. Transfer to lettuce-lined platter and pour another 1/4 cup of mayonnaise over top. Decorate with hard boiled egg wedges, tomato wedges or radish roses or slices.

Salads like this are found at the cold-starter course of nearly every Polish nameday party, wedding, Easter feast and other festive occasions. The proportions are strictly according to taste, so feel free to omit, add or limit according to personal preference.