

JAN BRAAI POTATO SALAD

Suitable for a Christmas braai.

This potato salad is pretty gourmet; if you're going to eat salad you might as well make it properly. The photo on the opposite page shows the radish slices with the green bits still on but you have to cut them off when making the salad.



As seen on TV

Prep time: 30 minutes
Cook time: 30 minutes
Total time: 1 Hour
Serves 2-4 people

INGREDIENTS

- . 1 kg potatoes
- . 1 medium-sized onion (chopped)
- . 1 tot cider vinegar
- . ½ tot mustard
- . ½ cup mayonnaise
- . ½ cup plain white yoghurt (I like the Greek type)
- . salt and ground black pepper
- . fresh parsley (chopped) Include some or all of the following optional extras to make the salad taste extra good)
 - . 300 g smoked ham (cut into blocks)
 - . 3 tots pickled gherkin (chopped)
 - . 3 radishes (washed, trimmed and finely chopped)
 - . 3 hard-boiled eggs (peeled and roughly chopped)

INSTRUCTIONS:

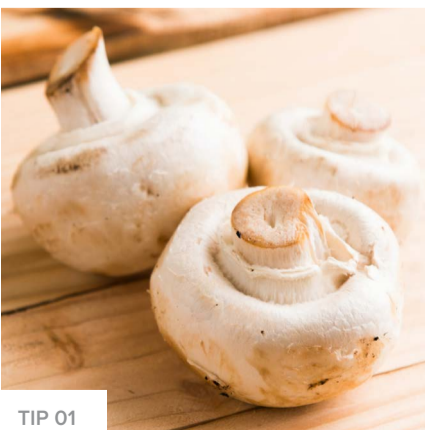
1. Wash and then cook the potatoes a few hours before or even the previous day, and let them cool down. (Peeling them is entirely optional; I think the skins give them more taste.) Potatoes are ready when the skins start to burst and you can press a fork into them. This usually happens after about 20 minutes in boiling water. Although not a crisis, try not to overcook them; we are not making mash.
2. If you are going to add them to the salad, cut the ham, gherkins, radishes and hard-boiled eggs and set aside.
3. Slice the potatoes and mix with the chopped onion.
4. Heat the vinegar and mustard in a pan and pour over the potato slices, stir and then let it rest for a few minutes.
5. Now add the mayonnaise, yoghurt, salt and pepper, and your choice of gherkin, egg, radish and ham. Also add some liquid from the pickled gherkin jar but not so much that the leftover gherkins in the jar will dry out. Toss well, cover and let the salad rest in the fridge for at least 30 minutes before serving.
6. Garnish with chopped parsley. AND ... Remember, if you use fat-free, tasteless mayonnaise and yoghurt, you will have fat-free, tasteless potato salad. If you like sweeter potato salad, replace some, or all, of the half cup of plain yoghurt with condensed milk.

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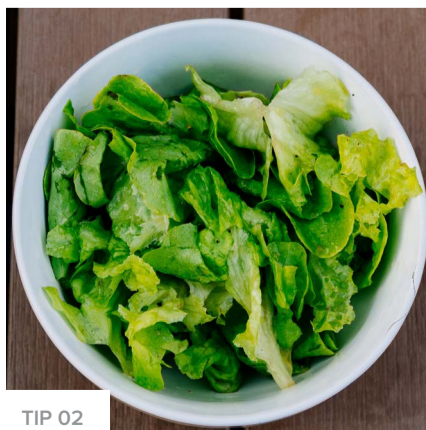


MEGAMASTER RECIPE TIPS



TIP 01

Change it up and add some bacon and mushrooms.



TIP 02

If you are not a fan of radish, rather use red lettuce leaves.



TIP 03

If you like sweeter potato salad, replace some, or all, of the half cup of plain yoghurt with condensed milk.