

Potato Cucumber Salad©

Ingredients:

8–10 cups	water
1 tsp.	salt
15 egg size	red potatoes (1 3/4–2 lbs.)
1/4 cup	balsamic or white wine vinegar
1/4 cup	mayonnaise
1/4 cup	sour cream
1/4 cup	whipping cream
1 Tbsp.	sugar
1–1 1/2 Tbsp.	horseradish, not drained, cream style
2 Tbsp. (flat)	Dijonnaise™
1–1 1/2 tsp.	salt
2 tsp.	lemon pepper
1 small	Vidalia onion, cubed
1 small	seedless cucumber, peel, cut in thirds and cut with apple wedger, remove core, cube small
2	Gala apples, peel, core, cube
1	lemon, zest and juice
2–3 Tbsp.	fresh dill, chopped
1 basket	alfalfa sprouts, rinse and drain on paper towel
4 hard boiled	eggs, chop 2, cut 2 into wedges
4 large	radishes, cut 3 into roses; one into slivers
	sprigs of parsley



Method:

Boil water and salt. Add potatoes and cook until tender (about 15–20 minutes). When done, drain, cool slightly, peel while still hot and slice.

Into a mixing bowl, add the next eight ingredients and stir together with a whisk. Add onion and cucumber. Sprinkle lemon zest and juice over apples and add to mixture. Add potatoes and dill and fold all together.

Put potatoes into a serving bowl and surround with alfalfa sprouts. Sprinkle chopped eggs over top and put wedges around edge. Decorate with radish roses and slivers and parsley.

Hint: To make a radish rose...Cut top off radish. Cut, using the apple wedger, almost through to the bottom. Put in water covered with a paper towel in the refrigerator overnight. For radish slivers, cut with apple wedger all the way through.

Hint: Use egg slicer to cut potatoes. Immediately wash egg slicer and knife used to peel potatoes. Dried potatoes are hard to remove!