

Potato Salad

ポテトサラダ

● Ingredients (servings 3)

2 large Potatoes

1 Carrot

1 small Cucumber

1 small Onion

6-7 Tbsp. Mayonnaise

1 Tbsp. Salt

½ tsp. Black Pepper

Water for boiling potatoes

● Prepare Vegetables



Cut 2 washed large potatoes into about 4 pieces and boil until tender (about 10-15 minutes after boiling).



Slice a peeled carrot and a washed small cucumber into a half-moon shaped.

In a bowl, combine the carrot, the cucumber and 1 Tbsp. of salt.

Knead by hand until all vegetables are coated with the salt and set aside.



Slice a peeled small onion very thinly and let the onion soak in water for 15 minutes to get rid of the onion's pungent aroma.

● Toss



When the potatoes get tender, drain, peel and mash.



Wash the salted vegetables with running water. Drain and squeeze tightly. Also drain the onion and squeeze tightly.



In a bowl, combine the mashed potato, the squeezed vegetable mix of carrot and cucumber, and the squeezed onion.



Add 6-7 Tbsp. of mayonnaise and $\frac{1}{2}$ tsp. of black pepper. The carrot and the cucumber are salty so you don't need to add salt. Mix well.

