

Russian Olivier Salad

A taste of home... Siberia, that is!

With picnic weather upon us, let's celebrate the season with a creamy and delicious side that is sure to satisfy all ages. Oxana Khizhnyak, our Accounting Assistant, was born in Siberia and moved to Whatcom County at the age of 15. Oxana says that she was raised on this dish, and still prepares it frequently for her husband when they crave a little taste of home.

"Salad Olivier" is one of the most traditional summer side dishes in Russian cuisine.

Ingredients:

3 Medium Russet Potatoes
5 Eggs
½ lb Russian Bologna
8 Small Dill Pickles
1 (15 oz) can Peas
1 cup Mayonnaise
5 Green Onions
1 tablespoon Dill

Instructions:

Place the potatoes into a medium pot with the skins on, add cold water. Cover the pot and gently boil for 20-25 minutes or until tender. While your potatoes are boiling, place the eggs in a large saucepan. Cover them with cool water and place over medium heat; when the water reaches a boil, cover and remove from heat. Let sit 12 minutes.

Transfer eggs to a colander; place under cool running water to stop the cooking. Peel eggs and set aside. Once your potatoes are fully cooked, drain them into a colander and place under cool running water. Peel and dice into fine cubes, then set aside.

Finely dice eggs, pickles and bologna into ¼ inch cubes and mince the green onions. Thoroughly rinse and drain peas.

Combine your potatoes, eggs, pickles, bologna, green onion and peas with mayonnaise in a large mixing bowl. Stir thoroughly and garnish with dill.

Your fresh Russian Olivier Salad is now ready to be served as a unique side at a picnic or in a martini glass as an appetizer that is sure to impress. Enjoy!