

German Potato Salad with Cucumber

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Everyone loves a good potato salad, especially when served with meat or fish - and this salad in particular is matched well with roast pork or sausages. The addition of cucumber means that the salad is nice and fresh, too, without being watery or boring.

Ingredients:

1kg potatoes, cooked in their skins
2 tbsp. white wine vinegar
1 tbsp. rapeseed oil
1 tsp. grainy mustard
1 cucumber
1 large onion
1 bunch chives
Salt and pepper

Directions:

1. Finely chop the onion and the chives. Slice the cucumber into thin slices.
2. Peel the cooked potatoes and cut them into rough chunks.
3. Mix the vinegar, oil and mustard together, then mix in the potatoes, cucumber, onion and chives. Season well with salt and pepper.
4. Cover and put into the fridge for 3-5 hours before serving. Season again if necessary.

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