

Russian Beet and Potato Salad

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 50 mins

Description

A Russian potato salad with the difference of adding beets and carrots Use balsamic vinegar instead of champagne vinegar for a different version

Ingredients

- - 2 beets - 4 small potatoes - 2 small carrots - 3 small dill pickles
- diced - $\frac{1}{4}$ cup vegetable oil - 2 tablespoons champagne vinegar - salt to taste - 3 green onions
- chopped

Instructions

1. Bring a large pot of water to a boil; add beets and cook until tender
2. about 30 minutes. Bring a separate pot of water to a boil; add potatoes and carrots and cook until tender
3. about 20 minutes. Drain vegetables
4. cool
5. and remove skins. Dice and place in a large bowl. Place diced pickles in the bowl with beets
6. potatoes
7. and carrots. Drizzle olive oil and vinegar over mixture and toss to coat. Season with salt and sprinkle with green onions. Chill completely before serving. Cook's Note Beets will color everything red. If you would like the other vegetables to retain their color you need to put beets aside and put some dressing on them separately. Then carefully fold them in with the rest of salad ingredients before serving.