



Scottish Potato Salad

Servings: 6 Author: Bob and Robin Young

Categories: Salads

Description: An authentic Scottish recipe from www.clans.org.uk. Use waxy potatoes like New Red Potatoes or Fingerling Potatoes. Also known as Arran Potato Salad.

Cooking Time: 35 minutes Start to Finish Time: 1 hour 5 minutes

Preparation Time: 30 minutes

Directions

- 1) Cut the potatoes in half and boil in salted water for ten minutes until tender. Cook the peas for five minutes until tender then drain. Dice the beetroot and cook until tender, about 20 minutes.
- 2) Drain the potatoes and shake dry.
- 3) Mix the vegetables together while warm and stir in the chopped parsley and onion. Season with salt and pepper to taste. Fold in the salad dressing or cream and garnish with fresh parsley.

Ingredients

10 Potatoes
1/2 lb fresh Peas
1/2 lb cooked Beetroot
(red beets or different colored beets)
Celtic Sea Salt and
ground Tellicherry Black
Pepper
3 T chopped Green
Onion with tops
2 T fresh Parsley,
chopped
4 T Salad Dressing or
cream
Fresh Parsley for garnish