



Vegan Potato Salad

This delicious vegan version of traditional potato salad is perfect to serve with vegetarian burgers or veggie sandwiches on whole grain bread.

Ingredients

Prepare one recipe of Mock Mayonnaise

6 medium red potatoes

1 cup diced celery

1/2 red onion, chopped fine

1/4 cup dill pickles or fresh cucumber, chopped fine

1 (2oz.) can sliced black olives, drained

2 teaspoons dried parsley flakes

1 teaspoon salt (try Real salt!)

1/8 teaspoon (or more) turmeric for coloring

Instructions Choose one of the following methods of cooking potatoes:

Rinse whole potatoes and place in a Dutch oven size pan. Cover with water and bring to a boil for approximately 30 minutes or until a sharp knife glides easily through potatoes. Do not overcook to the point of potatoes falling apart. Wrap hot, drained potatoes in a clean towel to cool long enough to handle. Peel and dice. Mix diced potatoes, while still warm, with Mock Mayonnaise. Add celery, red onion, pickles or cucumber, olives, parsley, salt and turmeric. Mix thoroughly. Chill before serving with a dash of paprika on top.

OR, dice raw potatoes into 1/2 inch cubes and place in a Dutch oven size pan and cover with cold water. Bring to a boil and cook about 10-15 minutes or until tender. Be careful not to overcook. Pour cooked potatoes into a colander and rinse under cold water. Allow to drain. In a large bowl mix together potatoes and Mock Mayonnaise. Add celery, red onion, pickles or cucumber, olives, parsley, salt and turmeric. Mix thoroughly. Chill before serving with a dash of paprika on top.

