Aleksandra’s Vinaigrette (Russia)

2 medium potatoes (unpeeled)
2 medium beets (unpeeled)
2 large carrots (unpeeled)
1 (8-oz.) can green peas
1 apple, peeled and cored
4 kosher dill pickles
1/2 c. finely chopped green onion
1/2 c. finely chopped fresh coriander
1/2 c. finely chopped fresh dill
1/2 c. mayonnaise
3 Tbsp. olive oil
Salt to taste

Bring potatoes, beets, and carrots to a boil in a large pot over medium-high heat. Reduce heat to medium, cover pot with lid, and continue boiling for 20 minutes. Boil peas in another pot for 8 minutes and drain water. Drain potatoes, beets, and carrots. Peel potatoes and beets. Dice potatoes, beets, carrots, apple, and pickles to 1/8 inch, or size of peas.

In a large bowl mix diced vegetables with peas. Add green onion, coriander, and dill, and mix together. Pour olive oil and spread mayonnaise over vegetable mixture and mix carefully together. Add salt to taste. Refrigerate for at least 2 hours before serving. Makes 6 servings.

Vinaigrette has always been popular to make in Russia because it is inexpensive, healthy, uses vegetables commonly grown in Russia, and tastes very nice.

*Aleksandra B.*