

Potato Salad with Peas and Carrots

8-10 medium potatoes, peeled and cubed into easy eating size
2 carrots, peeled and cut into small chunks
2 teaspoons salt for water
3 fresh eggs
1 cup frozen peas
1 teaspoon salt
3 heaping tablespoons sautéed onions (or 1 small onion peeled, diced and sauteed in 2 tablespoons of oil)
1/2 cup mayonnaise

Directions:

Take a pot large enough to easily hold the potatoes and carrots in it and cover with water adding the teaspoons of salt to the pot. Bring to the boil and cover on a tilt and after about 5 minutes of cooking, add the uncooked eggs and continue cooking with the pot covered on a tilt (to let steam escape) about 15 more minutes. If potatoes are fully cooked, drain the potatoes, carrots and eggs in a colander. If they need a bit more time, remove the eggs with a slotted spoon before continuing to cook the potatoes. While the potatoes and carrots and eggs cook, take the frozen peas and let sit in a bowl of tepid water to cover. When defrosted, drain and place with potatoes and carrots in a large bowl. If you have sauteed onions, great, if not, saute your onion in the oil and add to the bowl. Taste a piece of potato to check level of saltiness, if not too salty, add the salt and add the mayonnaise. Peel the eggs, slice and then coarsely chop. Toss the lot all together in the bowl till all the ingredients are coated. This can be served as a first course in a nice mound on some lettuce, as a side dish or add some cooked cubed chicken or flaked salmon to make a hardier more substantial dish.