



Monster Potato Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 large potatoes
- 3 whole sausages/hotdogs, poached for 2 minutes
- 5 crab fillament sticks, poached for 45 seconds
- 2 hardboiled eggs
- 2 whole stalk spring onion, chopped
- 3 heap tbsp mayonnaise
- 2 tbsp coleslaw sauce
- salt & pepper

Instructions

here's the thing, potato salads doesnt have to be made up of potatoes only.

assuming that you're not providing this to a vegetarian party, this recipe is the ideal thing to bring to a pot luck. easy to make and guranteed to taste good.

1. peel the skin off the potatoes and give it a good rinse. cut them into large bite sized chunks and place them in a pot filled with water enough to cover over the potatoes. add 1 heap tsp salt to the water and bring the water to boil. lower the heat and let it simmer for 12 mintues or until the potato is cooked (test by poking a fork or satay stick into the potatoes. it should penetrate it with ease). Drain and let it cool.
2. cut the sausages into coin shaped pieces and the crab fillament sticks into approximately the same size. Remove the shells from the hard boiled eggs and cut them into rough chunks
3. in a large container, mix the potatoes, sausages, crab fillament sticks, eggs, with a pinch of salt, generous dashes of black pepper, mayonnaise, coleslaw

sauce, and most of the spring onions. cover and keep in the refrigerator until ready to be served, garnished with the extra spring onions.

extra notes on hardboiled eggs:

1. place 2 eggs (room temperature. if you store your eggs in the fridge, it's advisable to let it cool to room temperature before cooking) in a pot with water enough to cover over the eggs. place the pot over medium heat and stir the eggs continuously until the water boils and cook for another 3 minutes, all the while stirring the eggs. remove the eggs and let cool. remove the shells from the egg and cut them into rough chunks.
2. the tedious job of constant stirring is to ensure that the yolk remains in the center of the egg, preventing it from overcooking on one side. overcooked hard boiled egg has a layer of greenish grey colour around the yellows. it's still edible, but if you taste it carefully, that part has a slightly sourish taste.
3. if you like your yolk to be still a little runny in the middle (not recommended in this recipe), cover egg with water, bring to boil, continue to boil for another minute, remove from heat and let sit for another 2 minutes in hot water before removing the egg, all the while stirring the egg.