

Alina's Salad Olivier Recipe

Ingredients:

- 2 medium potatoes
- 1 large carrot
- 3 eggs
- 1 cup cooked peas (or canned, drained)
- 4-5 pickles (diced)
- 200g bologna (chicken or ham), diced
- 1 cup mayonnaise (adjust to taste)
- Salt and pepper to taste

Instructions:

1. **Boil the Vegetables and Eggs:** Start by boiling potatoes and carrots in their skins until they're tender. Boil the eggs separately. Let them cool, then peel and dice.
2. **Combine Ingredients:** Dice the potatoes, carrots, eggs, and meat, then add to a large bowl. Add the peas and diced pickles.
3. **Mix in Mayonnaise:** Gently fold in the mayonnaise, ensuring everything is evenly coated. Season with salt and pepper to taste.
4. **Chill and Serve:** Let the salad chill in the fridge for an hour before serving. This helps the flavors meld together beautifully.

To make our holiday more special, we prepare red caviar on top of butter canapés alongside Salad Olivier. These delicate canapés bring a pop of color and a burst of flavor, adding a touch of elegance to our New Year's celebration.