

## Berties Home Made Potato Salad



I find most of the supermarket-bought potato salads lack a little something and I always knock up this particular recipe when I'm making my side dishes for alfresco dining. The kids absolutely love it and the guests always ask for my recipe. Now, there's nothing particularly different about what's in mine that isn't in any other potato salad, in fact I think it's more to do with what isn't in there along with the freshness of the potatoes and herbs that make the homemade stuff the winner.

**Approximately 6 servings**

### **ingredients:**

**1kg new potatoes**

**12 spring onions**

**fresh mint**

**fresh chives**

**200g salad cream**

**200g mayonnaise**

Roughly cut and cube the potatoes into approximately 1" pieces and give them a good old wash.

Put the potatoes into a large saucepan and add enough cold water to cover the top of the potatoes.

Bring to the boil and allow to simmer for 10 minutes.

Once the potatoes are cooked, drain them well and leave them to cool for about 30 minutes.

Whilst the potatoes are cooling down finely chop the herbs and spring onions.

Once the potatoes have cooled right down, place them into a large mixing bowl along with the chopped herbs and onions. Then add the salad cream and mayonnaise and give the whole lot a real good stirring.

Add salt and pepper to taste.

The potato salad can be made the night before and refrigerated which not only saves time on the day of the barbeque but also, in my opinion, gives the flavour a chance to really marinate the potatoes.