

Korean Potato Salad

This is not your ordinary American Potato Salad that you will find at your local deli. But you are sure to find Korean Potato Salad amongst the wide varieties banchan (Korean side dishes) at just about every Korean restaurant.

I remember taking my husband to his first Korean BBQ restaurant and he thought it was odd that there was something so American as potato salad being served.

But, after one bite, tasting the range of textures from blanched the carrots and salted cucumbers all paired perfectly with the sweetness of Fuji apples, he realized the two versions may visually appear the same, but Korean Potato salad has a personality and taste that stands on its own.

Have fun with this recipe. Korean Potato Salad does not need to be a side dish. When you pair it with fresh sour dough bread from your local farmers market, it makes a perfect breakfast sandwich that your whole family will enjoy.

Serves **2-4** / Prep Time **10 min** / Cook Time **25 min** / Difficulty **Easy**



Ingredients:

- 6 Yukon Gold Potatoes Peeled and Cubed
- 1 Orange Carrot Cubed
- 1 Small Fuji Apple Cube
- 1 Persian Cucumber sliced into circles
- 2 Hard Boiled Eggs
- 1/2 Red Onion Finely Diced
- 1 TSP Salt + 1 TBL for boiling potatoes + 1 TSP Salt for Cucumbers

Dressing Ingredients:

- 3/4 Cup Mayo (I suggest Kewpie Japanese Mayo)
- 1 TBL Rice Vinegar
- 1/4 TSP Pepper
- 1/4 TSP Sugar
- 1 TBL Chili Oil

Directions:

1. Pour Cubed Potatoes in a pot of water to boil and add 1 TBL Salt.
2. While potatoes are cooking, lay sliced cucumbers in a strainer and sprinkle with salt. Allow to sit for 10-15 minutes to release liquid. Rinse and squeeze remaining liquid out with clean dish towel.
3. Add Cubed Carrots to the pot of potatoes and cook for 3 minutes.
4. Once potatoes are fork tender (not softer as they will continue to cook after strained) strain excess water.
5. Chop apple and red onion.
6. Fold in the dressing ingredients (mayo, rice vinegar, pepper and sugar), followed by the cucumber, apple, red onion and the chopped hard boiled eggs.
7. Refrigerate and serve cool. Can be served up to 2 days later.