



Ensaladilla Rusa (Russian aka Spanish Potato Salad)

serves 2-4

- 2 russet potatoes, peeled and cut in thirds
- 1 large carrot, peeled and cut in thirds
- 1 cup fresh or frozen green peas
- 2 hard-boiled eggs, diced
- 10 Spanish green olives (if you can find the ones in anchovy oil, nab them)
- 1/2 cup mayonnaise, preferably homemade
- 1 cup Spanish oil-cured tuna
- 1 roasted red pepper (from a jar is fine)
- sea salt

Place the potatoes in a large saucepan and cover with cold water. Bring to a boil over medium-high heat and cook until just tender enough to pierce through with a fork. Do not overcook. About five minutes before the potatoes are done, add the carrot and peas to the boiling water.

Meanwhile, in another small saucepan, hard-boil the eggs. My method is to cover them with cold water, bring to a boil, then turn off the heat and cover the pan with a lid. Rest for about 10 minutes, then remove the eggs and run them under cold water until they are cold. Crack the shells by running the eggs over a hard surface, and peel them under cold running water. Dice finely.

Remove tender vegetables from heat and drain them in a colander. Rinse with cold water to stop the cooking. When cool enough to handle, chop the potatoes and carrot into 1/4" dice. Place in bowl with the peas and refrigerate while you prepare the other ingredients.

Cut the olive meat away from the pits and roughly chop. Drain the tuna, flake it and salt to taste. Set aside. Slice the roasted pepper into long, thin strips. Reserve.

When the refrigerated vegetables are almost cold, remove them from the fridge, add the olives and diced egg, and mix in the mayonnaise. Stir well to combine and season to taste with salt.

Now take two or more small ramekins or bowls (I made this in two that were 4" around by 2" deep), or even one larger bowl, and press the potato salad into the bottom. Make a layer of tuna on top, pressing down well so that the salad is well compacted. Refrigerate for an hour or so.

To serve, slide a knife all the way around the edge of each ramekin or bowl and invert it onto a plate, tapping it to loosen the salad. Decorate the top with strips of red pepper and offer some crusty bread, breadsticks or crackers alongside.