

Potato Salad with Endive

My grandmother was Swiss and German and of course, she made the best version of German Potatoes salad I ever had. To this day, even though we have her recipes, we can't mimic her magic touch. You probably had a grandmother or aunt that cooks without measuring and it always comes out perfect!

5-6 medium potatoes
1 small onion, chopped
5 leaves endive
2 Tbsp. oil
3 Tbsp. vinegar
2-3 Tbsp. mayonnaise
Salt and pepper

Cook potatoes, peel slice, cool slightly. Add a little oil, vinegar, salt and pepper. Add onion. Toss. Add mayo, enough to moisten. Refrigerate.

About an hour before serving, cut up endive (the tender part not the dark green). Add salt, pepper, oil and vinegar to endive.

Right before you are ready to eat, add endive mixture to potatoes. Taste and adjust seasonings.