*The Hirshon Latvian Potato Salad – Rasols*



### \*Similar to a Russian potato salad, Rasols is packed with eggs and pickled vegetables, enveloped in a creamy sauce.

*Ingredients:*

* 6 potatoes (quite small)
* 4 eggs
* 2 eggs
* 4 Polish-style pickles
* 1 Asian cucumber or 2 small fresh cukes, seeds removed
* Approximately ½ cup pickled carrots – made from:

-1 pound carrots, cut into 3 ½– by ⅓-inch sticks

-1 ¼ cups water

-1 cup cider vinegar

-¼ cup sugar

-2 garlic cloves, lightly crushed

-1 ½ tablespoons dill seeds

-1 ½ tablespoons salt

Salad dressing ingredients:

* 3 large dollops mayonaise (Russian-style preferred, or use Duke’s or Best Foods/Hellman’s, if possible)
* 2 large dollops Smetana (sour cream if unavailable)
* 2 teaspoons Russian mustard (Mother-in-Law style, VERY sharp)
* 2 teaspoons Cider vinegar
* ¼ teaspoon salt
* ¼ teaspoon freshly-ground black pepper
* 1 teaspoon Worcestershire sauce
* 2 teaspoons white horseradish from the bottle
* 1 tiny dash Riga Black Balsam-brand bitters (VERY optional)
* 1 teaspoon minced fresh dill (optional)
* 1 teaspoon minced scallion (optional)
* 1 teaspoon minced garlic (optional)
* minced Dill and minced celery leaves for garnish

*Instructions:*

1. **For the pickled carrots**:
2. Blanch peeled carrots in a 4-quart nonreactive saucepan of boiling salted water 1 minute, then drain in a colander and rinse under cold water to stop cooking. Transfer carrots to a heatproof bowl.
3. Bring remaining ingredients to a boil in saucepan, then reduce heat and simmer 2 minutes. Pour pickling liquid over carrots and cool, uncovered. Chill carrots, covered.
4. Boil potatoes until fairly soft (but not until they are falling apart). Hard boil eggs. Remove skins from potatoes, and shells from eggs. Dice into fairly large chunks (about ½ inch (1 – 1.5 cm) in diameter). Dice other ingredients into smaller pieces. Put all diced ingredients into a very large bowl.
5. Make salad dressing. Start with smaller amounts, and keep adding sour cream, vinegar, mustard, etc. until it tastes good to you. The salad dressing should taste somewhat salty and tart.
6. Add salad dressing to diced ingredients. Stir well. Cover. Refrigerate at least an hour.