

## Potato Salad

Chris Burkart, e-mail message to Michael Miller

Summer on the hot prairies brought wonderful vegetables in a huge garden my mother grew not far from the house. The only trees around our property were the ones around the garden, so there was some shade from the hot sun. When the restfulness of Sunday came, and we wanted a snack, mom would send us into the garden with a pail of water, a salt shaker, and a paring knife.

We would work our way through the peas, radishes and beans, then on to the carrots and kohlrabi. The water was used to wash off the dirt, the knife to peel the vegetables and salt made the kohlrabi so much better tasting. In the fall, Mom would also dig up the horseradish for a special treat.

While I don't eat these recipes often, they bring about a wealth of memories - places, people, and my Mom's ability to make these dishes without any measuring or fuss.

6 boiled potatoes (with skin on)  
1 stalk washed celery  
1 small diced onion or 3 green onions, sliced thinly  
oil  
white vinegar  
salt and pepper to taste

Cool the boiled potatoes then cubed or slice thickly. Add sliced celery, onion and equal parts oil and vinegar. I start with one of each and add until I find the right combination. Add salt and pepper to taste.

My sister also adds thin slices of radish just before serving.

Let cool in the fridge, stirring occasionally, and serve with the meal.