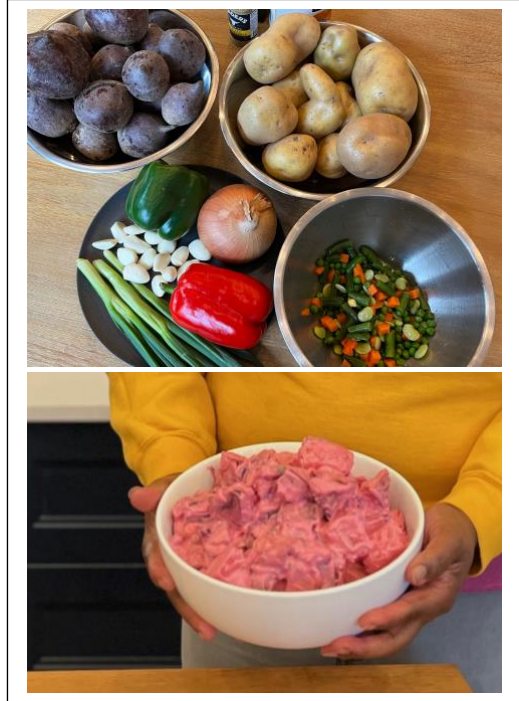


Salad Russe / Haitian Beet and Potato Salad

Elsy Dinvil, chef & founder of [Creole Me Up](#)

Ingredients:

- 2 cups boiled russet or yellow potatoes, peeled
- 4 cups boiled beets, peeled
- 1 cup green peas
- 1 cup diced carrots
- 1 diced bell pepper
- 4 tablespoons grated yellow onions
- 3 tablespoons olive oil (or oil of your choice)
- ½ tablespoon finely chopped green onions (the white part only)
- ½ tablespoon freshly chopped garlic
- 2 ½ cups mayonnaise (2 cups vegenaïse)
- ½ teaspoon of salt
- ½ teaspoon of freshly ground white peppercorn, or black pepper



Directions:

1. Boil the potatoes and beets separately, when done, drain and then set aside to cool off. While the beets and potatoes are boiling, prep the onions, green onions, bell pepper and garlic. Chop the bell pepper into small cubes. Grate the yellow onions (or very finely chop). Chop the green onions. Grate or finely mince the garlic.
2. In a skillet, warm up the olive oil and add 2 tablespoons of the grated onions (reserve 2 tablespoons for later) and the chopped bell peppers. Let the onions and peppers sizzle on low to medium until the onions caramelize, about 5 minutes. Add the peas and carrots, continue cooking on low, and stir occasionally for 5-10 minutes. Move sauteed veggies to a bowl and let the mix cool off.
3. Once the beets and potatoes are cool enough to handle, peel them with your hands. Their peels should easily slip off. Then chop the potatoes and beets into bite size chunks. In a bowl, add the potatoes and beets, the sauteed peppers, onions, peas and carrots mix, the reserved fresh onions, green onions, garlic, salt, pepper. Mix very well. Add the mayonnaise. Mix. Taste. Add more salt and pepper if necessary. Chill in the fridge for two to three hours before serving. Prepare and chill overnight so the flavors can settle in very well! Serve and Enjoy!

