

Grammy's Italian Potato Salad

Red Potatoes

Onions (Spanish, Sweet, Red...to taste)

Tomatoes

Peppers (Red, Green, Yellow, etc)

Cucumbers

Olives (Green, Black and Kalamata)

Salt

Olive Oil

Oregano

1. Boil the potatoes until soft enough to put a fork through them. Peel and dice (this is easier while they are still hot).
2. In a large bowl, alternate a layer of diced potatoes with a layer of onions. Dowse each layer with olive oil and salt to taste. (I use about a handful of onion with a layer of potatoes)
3. Toss the rest of the vegetables on top of the potatoes. **DON'T MIX THEM TOGETHER!**
4. Dowse with more olive oil, maybe more salt, and oregano if desired.
5. Cover and refrigerate, the longer the better. Overnight is good- it gives the onions a chance to flavor the potatoes.
6. Now mix everything together. It is ready to serve, but of course the longer the ingredients sit together, the better the flavors.

Sorry if this is a little vague...but my Grandmother never created or read a recipe. When I make this, I usually use 3 lbs of red potatoes, one onion, and the rest of everything by eye. The potatoes will suck up a lot of salt... I usually use a few seconds of my salt grinder per layer.