

# Russian Salmon and Potato Salad

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*An easy and hearty side dish that can be made ahead of time and chilled for picnics or dinner. Flaked salmon, caramelized onions, boiled potatoes and creamy mayonnaise are layered in a glass dish and chilled until the flavors are married together. Hardboiled eggs tie the dish together, making it a unique salad any time.*

## Ingredients:

2 eggs  
3 medium potatoes, peeled and cubed  
1 Tbsp olive oil  
1 onion, chopped  
1 (16 oz) can salmon, drained  
1 c. mayonnaise  
1 Tbsp chopped fresh parsley

## Directions:

1. Place eggs in small saucepan and cover with cold water. Bring water to a boil, and immediately remove from heat. Cover, and let eggs stand in hot water for 12-15 minutes. Remove from hot water, cool, and peel. Set aside.
2. In large saucepan cover potatoes with water. Bring to a boil and cook for 10-15 minutes or until just tender. Drain, and set aside.
3. Heat oil in a skillet over medium heat. Add onions and saute until aromatic and translucent.
4. Prepare salad by spreading salmon in bottom of a 9-inch baking or serving dish. Spread sauteed onion over salmon, and top with mayonnaise, and potatoes. Slice eggs and layer over potatoes, garnishing with parsley.

Chill for 1 hour before serving.

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