Posted on 25 February 2013

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Swedish Potato Salad.



Ingredients

1/2 cup spring onions, chopped
1 cup Crème Fraiche 2 tbsp mayonnaise 2lb Potatoes (either peeled white potatoes, or baby potatoes.. skin left on) ½ tsp Salt

Preparation

1. Peel and boil the potatoes, leave to cool and then slice.
2. Mix together the mayo, crème fraiche, salt and spring onions. Once potatoes are cold, gently mix the two together, keep in fridge until ready to serve.

Cooks Note