

Posted on 25 February 2013 by Joyce Milne

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