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Classic Potato Salad

This is a vegan variation of my mother's potato salad recipe, which was always very much in demand.

- 1 cup vegan mayonnaise (Spectrum makes a tasty one)
- 2 Tbs. white wine vinegar
- 1 ½ tsp. salt
- 1 tsp. cane sugar
- ¼ tsp. pepper
- 1 cup sliced celery
- ½ cup onion
- 5-6 medium potatoes

Slice potatoes in half and place in a pot of boiling water. Boil until potatoes are tender but not mushy. Cool slightly; peel and slice into cubes.

In a large bowl, stir together the first five ingredients. Add celery, onions, and potatoes; stir gently to coat. Chill. Garnish with a sprinkle of paprika and a parsley sprig.