

# VINEGRET (Cold Beet Salad)

FROM THE KITCHEN OF *Olha*



## INGREDIENTS

1 lb beets  
1 lb carrots  
1 lb potatoes  
2 large dill pickles, diced  
1 onion, minced

8 ounce can of green peas, drained  
2 Tbsp olive oil  
½ tsp ground black pepper  
1 Tbsp chopped fresh dill  
½ tsp salt

## INSTRUCTIONS

Place the beets into a large pot and cover with water

Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer for about 20 minutes

Add the carrots and potatoes

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Boil for another 10 minutes, then cover the pot and leave overnight  
The next day, peel and dice the beets, carrots, and potatoes into small, even pieces  
Place the vegetables in a large bowl  
Stir in the pickles, onion, peas, olive oil, salt, and pepper  
Garnish with dill before serving

THIS DISH IS BEST SERVED CHILLED!



My name is Olha. My Motherland is Ukraine. A year ago I moved to this country of great opportunities and wonderful people with sincere hearts! I have many tools for self-expression: knitting, cooking, making flower bouquets, and soap making. It is a creative process. I have adored cooking since my childhood, since everyone in the family cooked really well and it was something that brought us all together and united at all times.



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