

Japanese Potato Salad

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1.5 lbs. (685g) potatoes, peeled, large dice (3/4-inch)
5 oz. (140g) carrots, peeled, medium dice (1/2-inch)
4 oz. (115g) Persian cucumbers, sliced thin
1 oz. (35g) onions, minced
3 oz. (80g) ham, small dice (1/4-inch)
sea salt
white pepper to taste

dressing

1/2 cup (75g) mayonnaise
2 tbsps rice vinegar
2 tsps sugar
1/2 tsp salt

Prepare the vegetables: Place the potatoes and carrots in a medium or large pot and cover with cold water. Set over medium-high heat and bring the water to a boil. Reduce heat to avoid boiling over. Cook for 20-25 minutes until the potatoes are tender when pierced with a fork. While the potatoes and carrots cook, place the cucumbers in a bowl and sprinkle a generous pinch of salt over them. Mix together and let sit. Place the onions in a bowl and sprinkle with a generous pinch of salt. Mix the onions and salt and let sit.

Make the dressing: Mix all of the dressing ingredients together until smooth.

Assemble the potato salad: Drain the potatoes and carrots. Mash the potatoes roughly (you can mash the carrots with the potatoes or separate the carrots and mash the potatoes only, adding the carrots after the mashing). Mix the dressing into the potatoes and carrots. Squeeze the liquid out of the cucumbers with your hands (discard the liquid). Rinse the onions in cold water, strain, and squeeze any liquid from the onions. Stir the cucumbers, onions, and ham into the salad. Season with salt and white pepper to taste. Serves 8 as a side dish.