

# Ukrainian-German Warm Potato Salad

from

*Baba's Kitchen: Ukrainian Soul Food*

by

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Baba find this recipe in Nazi pocket after she take him out mushroom picking. Back in Ukraina, Baba like to wear berry stain on lip, wink at Soviet or Nazi soldier and take into woods as far as possible. Then I feed him mushroom. Oop, is wrong mushroom. Oop, is dead Nazi. You think you and your girlfriend know how to laugh? You not been nowhere, sweetheart

If you want Baba's hryby, mushroom, recipes, they are in **Baba's Kitchen: Ukrainian Soul Food, Mushrooms, Chapter Twelve.**

Baba would claim this Potato Salad recipe entirely for Ukrainian victory, but she doubt Nazi's mother have same belief system. So she going to give nod to German origin.

Heil potato. Here we go:

**Boil or steam six medium potato with jacket on. Cube when cool.** Baba relieve you of military peel duty for all potato salad from now on. She know you relieve she relieve. Or can use fifteen to eighteen baby potato. Number is in honor of draft age. **Cut baby only in half.** Such small thing make just tiniest cube root.

**Fry bacon to crispness. Drain in sloppy Canadian way so is *salo* left in pan.** This fun way to give recipe your middle finger. **Fry onion and flour in this pan.** Now is good time to wipe your mouth from drooling. It make grease splatter.

**Mix in balsamic, wine or apple cider vinegar.** Soldier mother not write this down, but I bet she approve.

**Add beef stock OR** mix beef bouillion cube in boil water, not straight from tap. Not even if you have fancy-shmancy water purify machine. Baba say boil, so you boil. Who is leader here? Who teach you to goose step so good? Who your daddy? Ooop again. Wrong audience.

**Say to flour lump, "Break it up!" Stir in sugar, crack black pepper, and dry mustard. Simmer only until sauce begin to get thick.**

**Add kosher salt.** Ha! Nazi be turning over in gravy.

Baba would usual add big splash red wine, but she have strong feeling Nazi mother been drinking all through pregnancy. Maybe is not best idea.

**Mix all this good thing into potato,** which been waiting for it like long lost liberator. **Stir in crumble bacon** real gentle.

Hey Poopchik! Did you know Ukrainian Army liberated Auschwitz-Birkenau? My book is full of all sorts good information like this.

**Garnish with caper.** Why? Because Baba say so. For final Ukrainian victory, **put sprig dill in centre of ring of caper.**

**Serve warm only.** Otherwise bacon grease will congeal like Reich heart.

**Your option:**

ABSOLUTELY NONE. Just like Communism, Fascism say everything not compulsory is forbidden.

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*Smachnoho, Poopchik!* If you like Baba's recipe, you will love her books.

**Baba's Kitchen: Ukrainian Soul Food:** 200 traditional Ukrainian recipes and home remedies, with many stories from Stalinist survivors.

**Rosies' Rescue** is Ukrainian culture book for animal loving children, 8+.

**For purchase, visit:**

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