

## Vegan sweet potato salad

### Ingredients:

8 to 10 Medium russet potatoes  
4 medium sweet potatoes  
2 teaspoons salt (add to boiling water)  
1/4 cup dill pickles, chopped  
1 Cup bread and butter pickles, chopped  
1 Cup red onions, chopped  
1 Cup celery chopped  
1/2 cup plant-based mayonnaise  
1/2 cup non sweetened plant-based milk (soy milk is good)  
1 Tablespoon yellow mustard, plus or minus to taste  
2 teaspoons sugar  
1 teaspoon paprika  
1 teaspoon parsley flakes  
2 teaspoons Himalayan black salt  
May add 1 teaspoon white salt if needed

1. Chop russet and sweet potatoes into random sized pieces, approximately one inch in size
2. Boil russet and sweet potatoes together until tender
3. While potatoes are boiling, chop celery, onions, pickles and place in separate covered containers in the fridge
4. Combine mayo, milk, mustard, sugar, paprika and parsley together into one container to meld flavors
5. Drain and save the potato water for future soup broth if you desire
6. After potatoes have cooled about 20 minutes, place them in a large bowl and combine them with the wet mixture along with the pickles and half of the celery and half of the onions. Mix together along with one to two teaspoons of Himalayan black salt (if you want an eggy flavor).
7. Add the remainder of the celery and the onions to your taste
8. Mix together well
9. Store in fridge until ready to serve
10. Before serving, garnish with parsley and paprika.
11. Add more mayo and/or milk if it is too dry for your taste.

This recipe can be cut in half for a smaller group.

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