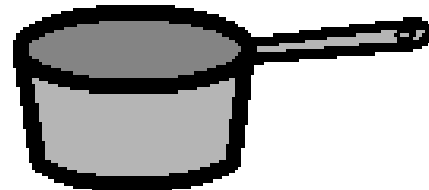
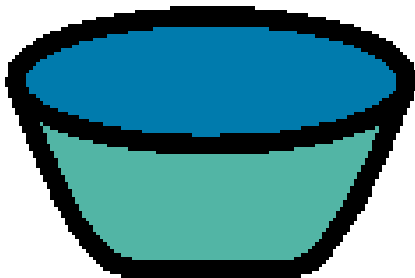
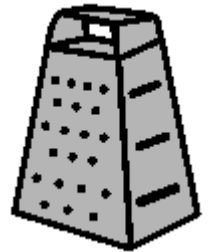


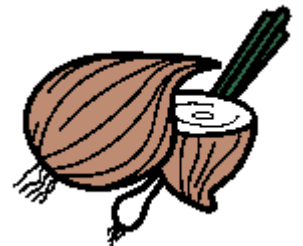
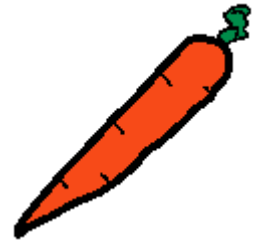
# Coleslaw and Potato Salad



# Equipment

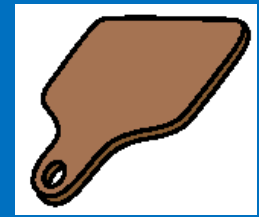
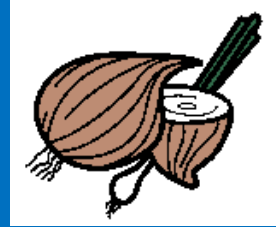
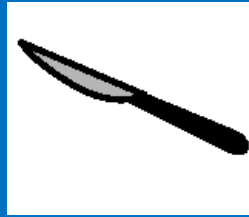


# Ingredients

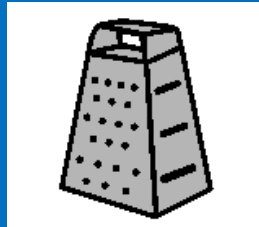
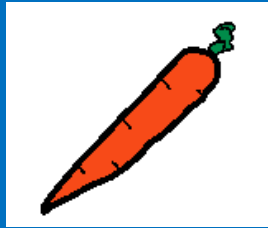


# Coleslaw Recipe.

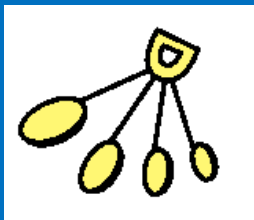
1. Finely Slice the white cabbage and the onion.



2. Grate the carrot.



3. To make the dressing, mix 3tbsp. of plain yoghurt, 1/2tsp mustard and 3tbsp. of mayonnaise into a bowl.



# Coleslaw Recipe.

4. Place all of the vegetables into a large bowl, and stir through the dressing.

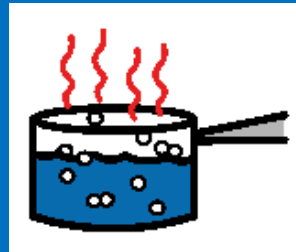


5. Season to taste with freshly ground black pepper.



# Potato salad Recipe.

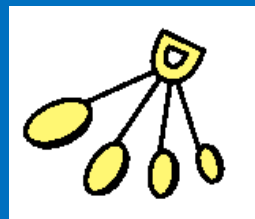
1. Cook the new potatoes in boiling water for 15-20 minutes, or until they are soft when pierced with a knife.



2. Drain and allow the potatoes to cool.

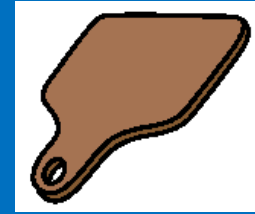
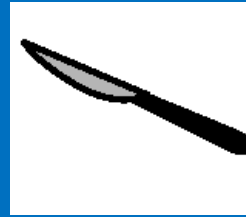
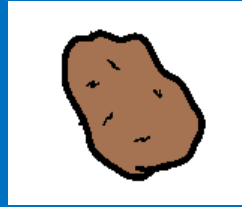


3. Mix 4tbsp of mayonnaise, 2tbsp soured cream and the chopped chives into a large bowl.



# Potato salad Recipe.

4. When the potatoes are cool, cut them into bite-sized pieces.



5. Stir the chopped potatoes into the mayonnaise mixture.

