

Mom's Sarada

BY JAE JUNG | @CHEFJAEJUNG

As a child, this was a special holiday side dish that my mom made for birthdays and anniversaries. I always loved the sweetness and contrasting textures of the different ingredients like raw apple and boiled egg. The cold, creamy salad combined well with spicy flavors in my mom's dishes, like galbi jjim or marinated crab. It was a special treat that my mom only made a few times each year so it always reminded me of good memories. Here in America, people are also very familiar with a similar dish eaten for holidays, but they call it Waldorf Salad. I think the recipe is very special for a holiday celebration no matter which part of the world you are from.

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INGREDIENTS

2 apples, unpeeled and cubed into 1 inch
1 cucumber, seeded and cut into ½ inch half moon
3 tbsp raisins, bloomed in water and strained
1 potato, boiled and medium-diced
3 hard-boiled eggs, medium-diced
½ carrot, boiled and medium-diced
½ cup mayonnaise + 2.5 tbsp sugar + 1 tsp salt

INSTRUCTIONS

01 Cut and boil the potato and carrot.

02 Chop the apples and cucumber.

03 Mix all ingredients in a large mixing bowl. Refrigerate for several hours. This dish is best served cold.