



## Japanese-style Potato Salad

Level: Easy

Prep Time: 1 hour

Serves: 6 to 8

Cooking Time: 30 minutes



- $\frac{1}{2}$  a Japanese cucumber      }
- $\frac{1}{2}$  cup minced sweet onion    } (see Notes)
- 1 medium carrot                }
- 7 medium-sized russet potatoes; skins peeled off
- $\frac{1}{2}$  cup shredded cheese (see Notes)
- 3 large eggs; boiled for 7 minutes, shells removed
- 6 slices of cooked turkey bacon (see Notes) or ham; cut into thin slices
- $\frac{1}{2}$  cup canned corn; liquid completely drained
- 1 cup (or more) Kewpie Mayonnaise
- $\frac{1}{4}$  tsp. Better Than Bouillon® Roasted Chicken Base (see Notes)
- $\frac{1}{2}$  tsp. +  $\frac{1}{4}$  tsp. (or more) coarse kosher salt; divided
- $\frac{1}{8}$  tsp. (or more) ground white pepper

1. With a vegetable peeler, peel stripes on the cucumber's outside skin. Cut the cucumber in half lengthwise. Scoop out the seeds with a spoon; discard seeds. Cut cucumber into thin slices. Evenly fan out sliced cucumbers in a shallow bowl and sprinkle  $\frac{1}{2}$  tsp. coarse kosher salt on cucumbers to draw out water. Set aside.
2. Place minced onions in a strainer positioned over a bowl to remove any excess liquid. Set aside to drain.
3. Cut carrot into thinly sliced quarter rounds. Place carrots in a small saucepan with water, and boil until soft, but not mushy. Place cooked carrots in the same strainer as the onions to remove any excess liquid. Set aside to drain.
4. Cut peeled potatoes into fourths and place in a large pot. Add water until the potatoes are just covered. Bring to a boil on medium high heat, then lower the heat to simmer. Cook the potatoes until they are fork tender, about another 15-20 minutes. Do not overcook the potatoes to where they are mushy and falling apart (see Notes). Drain the potatoes in a large colander. After draining, place potatoes in a large mixing bowl and mash all the potatoes (or mash half and cut the other half into chunky pieces). While the potatoes are still hot, add the cheese to the potatoes and gently mix to melt.
5. Finely mash the boiled eggs with a fork and add to the potatoes.
6. With a paper towel, press down on carrots and onions in the strainer to remove any remaining liquid. Add carrots and onions to the potatoes.

7. Rinse the salt off the cucumbers and place cucumbers in the strainer to drain. With a paper towel, press down on cucumbers to remove any remaining liquid. Add cucumbers, sliced bacon (or ham), and drained corn to the potatoes.
8. In a small bowl, mix the Kewpie Mayonnaise and chicken base (or bouillon) until combined. Add mayonnaise mixture to potatoes. Add pepper and remaining  $\frac{1}{4}$  tsp. coarse kosher salt to the potatoes. Gently mix until all ingredients are combined. Taste and add more salt and pepper if needed. Serve warm or refrigerate for a few hours until cold.

Notes:

- To save time and for uniform pieces, I use a mandoline slicer ("thin slice") to cut the cucumber, carrot, and onion. Please be careful when using a mandoline, its blade is very sharp.
- I used a shredded Mexican Style cheese blend since that is what I had available. You may also use shredded cheddar or parmesan cheese.
- To cook turkey bacon in the oven, preheat to 400°F. Place bacon on a baking sheet pan lined with foil and/or parchment paper. Do not overlap bacon. Cook in oven for 30 minutes, flipping the bacon over after 15 minutes.
- If Better Than Bouillon® is not available, use  $\frac{1}{4}$  of a Knorr® chicken bouillon cube, or other chicken soup base.
- If you cook the potatoes at a full boil the entire cooking time it causes the potatoes to become watery and mushy. Lower the heat to simmer once the water comes to a boil. Also, make sure the potatoes are cooked till fork tender all the way through. No one wants to bite into an uncooked hard potato.
- Cooking Tip: When I'm at the stove cooking the potatoes, I also have the eggs boiling and the carrots cooking in different pots on different burners. I also cook the turkey bacon in the oven at this time.
- Remove as much moisture from the vegetables as possible. Make sure to drain and press vegetables with a paper towel.
- Please feel free to adjust the amount of vegetables, seasonings, and mayonnaise to your desired liking.