

## **Potato salad with biltong**

### **Ingredients:**

1 kg Potatoes, boiled until just tender  
250 g Sliced Beef Biltong  
2 onions, chopped  
125 g button mushrooms, sliced  
1 green pepper, seeded and chopped

### **Dressing**

100ml mayonnaise  
100 ml sour cream  
100 g Cheddar cheese, grated  
3 eggs, boiled and mashed  
30 ml chutney  
Salt & freshly ground black pepper to taste  
5 ml dried or 15 ml chopped fresh parsley

### **Method:**

Skin and slice the potatoes

Fry the onions, mushrooms and green pepper in oil until onions are transparent

Scatter over the potato slices along with the Biltong

Mix the dressing ingredients and stir into the potatoes.

Serve hot or cold.