# Patatosalata me Avga: Potato Salad with Eggs

**Ingredients:**

* 3 1/3 pounds of potatoes, peeled, cut in large cubes
* 6 hardboiled eggs, cut in quarters or large pieces
* 1 tablespoon + 1 teaspoon of sea salt
* 1 small cucumber, peeled, seeded, chopped
* 1/2 bunch of fresh parsley, stems removed, finely chopped
* 1 medium onion, finely chopped
* 1/2 teaspoon of freshly ground black pepper
* 1 tablespoon of Greek oregano (rigani)
* 1/4 cup of red wine vinegar (see note)
* 1/2 cup of extra virgin oil

**Preparation:**

**Note:** All red wine vinegars are not equal. Start light and add to taste.

Boil the potatoes until done (about 20 minutes). Place in a colander and season with salt. Allow to drain well.

In a large salad bowl, combine potatoes, [hard-boiled eggs](http://greekfood.about.com/od/greekcookingtips/qt/boil_water.htm), [seeded cucumber](http://greekfood.about.com/od/greekcookingtips/ss/seed_cucumber.htm), onion, and parsley. Season with pepper and oregano. Add vinegar first, then olive oil. Toss well to combine.

Chill before serving.

Yield: serves 6