

doctor hagen's hearty and healthy home made potato salad

serves 4

ingredients:

- 6 medium size potatoes
- 1 medium size onion, chopped
- 4 cloves garlic, pressed
- 3 tablespoons extra virgin olive oil
- 2 tablespoon red wine vinegar
- 1 teaspoon mustard
- 2 tablespoon mayonnaise
- 1 dash cayenne pepper
- salt and pepper to taste
- 2 teaspoons dried marjoram
- 1 beef bouillon cube

Boil potatoes till tender, 40 - to 45 minutes.

While potatoes are cooling off, bring the bouillon cube to a boil in a little water and make the salad dressing.

In a bowl, mix onion, garlic, olive oil, vinegar, mustard, mayonnaise, marjoram, salt and pepper.

Peel and slice potatoes. Add to dressing. Add a little beef bouillon.

