



**Ingredients:**

3 medium potatoes  
1 leek  
1 can of corn  
2 medium onions  
4 eggs (hard boiled and cut in cubes)  
2 tbsp. mayonaisse (or chive sauce)  
salt and pepper to taste  
2 tbsp lemon juice

**Directions:**

Hard-boil the eggs and cut into cubes. Slice washed and dried leek (without darker, green parts) into wafer-thin rounds and sprinkle with a little lemon juice and add eggs. Chop the onions. Boil the potatoes (in skins), cool, peel and cut into cubes. Drain the corn and mix with all ingredients.

Remember: give yourself some flexibility- if you do not like onions that much, add less. Too little potato-add more (:

At the end-combine everything with mayonaisse, salt and pepper.

Put into fridge.

SMACZNEGO!

P.S Tastes great with grilled meat!