

Making Salad Olivier – Part 1

Russian transcript:

Сейчас я буду готовить салат Оливье¹. Для этого салата нам понадобится: четыре картошки, четыре яйца, марковка, баночка зеленого горошка, соленые огурцы, 300 грамм колбасы, лук, майонез, соль и перец.

Первым делом я возьму картошку и поставлю ее варить. В эту же кастрюлю я положу яйца и морковь.

Все залила водой и поставлю ее варить до полного приготовления.

В это время пока варится картошка, яйца и морковь, я нарежу на мелкие кусочки соленые огурцы.

Порезала соленые огурцы.

Сейчас я нарежу вареную колбасу. Сначала сниму кожуру.

Теперь я нарежу на мелкие кусочки лук.

English translation:

Now I am going to prepare a Salad Olivier². For this salad we will need four potatoes, four eggs, a carrot, a can of green peas, pickles, 300 grams of bologna, an onion, mayonnaise, salt, and pepper.

First, I will take the potatoes and put them to a boil. I will put the eggs and the carrot in the same cooking pot.

I filled [the pot so that everything is covered] with water, and [now] I will boil the water until everything is cooked.

¹ Салат Оливье (*Salat Oliv'e*, Salad Olivier), also known as Russian salad, is generally made with boiled potatoes, carrots, peas, pickles, eggs, bologna or other meat products, and mayonnaise, although the recipe can vary. This dish is popular in many Eastern European countries and is often served during New Year celebrations in Russian-speaking communities. (Olivier salad. (n.d.). In *Wikipedia*. Retrieved July 23, 2012, from http://en.wikipedia.org/w/index.php?title=Olivier_salad&oldid=503705423)

² Salad Olivier (Салат Оливье, *Salat Oliv'e*), also known as Russian salad, is generally made with boiled potatoes, carrots, peas, pickles, eggs, bologna or other meat products, and mayonnaise, although the recipe can vary. This dish is popular in many Eastern European countries and is often served during New Year celebrations in Russian-speaking communities. (Olivier salad. (n.d.). In *Wikipedia*. Retrieved July 23, 2012, from http://en.wikipedia.org/w/index.php?title=Olivier_salad&oldid=503705423)

At this time, while the potatoes, eggs, and carrot are cooking, I will cut the pickles into small pieces.

I cut the pickles into pieces.

Now I will cut the bologna, but I will peel off the wrapper first.

Now I will cut the onion into small pieces.

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