

Polish Potato Salad (vegan)



Ingredients

1 20-ounce can	Loma Linda Big Franks, sliced
1 teaspoon	red pepper flakes
8 medium	potatoes, peeled and halved
3 cups	sauerkraut
2 tablespoons	vegan margarine
¼ cup	Wondra flour
1 cup	unsweetened almond milk
½ cup	Silk creamer, original flavor
½ teaspoon	onion powder
½ teaspoon	parsley
1 teaspoon	or to taste salt



Directions

Boil potatoes until tender (but not mushy). Drain and cut into thick, round slices. Place in a large bowl with the Loma Linda® Big Franks, red pepper flakes, and sauerkraut.

Melt margarine in a saucepan over medium heat. Mix together Wondra flour, almond milk Silk creamer, onion powder, parsley, and salt with a whisk. Add to saucepan and whisk together. Cook until thickened and then pour over potatoes. Mix well. Serve hot.

Yields: 18, ½-cups servings

When I think of Polish cuisine, I almost always associate it with some sort of dish that consists of potatoes and sauerkraut – and I just happen to love both! My grandparents were from Eastern Europe so many of our family recipes that have been passed down, have Polish influence. This potato salad has both of these favorite ingredients and instead of serving cold as are typical potato salads, this dish is served hot! But honestly, I love it both hot and cold! Why not try both and discover your own favorite?