Salat Mayonnaise (Israeli Potato Salad)

eggs, hardboiled
boiled potatoes (I like to use the small potatoes and leave the skins on)
carrots, peeled and lightly cooked, tender crisp
peas, barely cooked so still bright green
Israeli pickles in brine or dill pickles if unavailable
mayonnaise
lemon juice
olive oil
dijon mustard (if not during Pesach)
salt and pepper

Dice eggs, carrots, pickles, and potatoes and combine in large bowl. Add peas. Add enough mayo just to moisten. Drizzle a little olive oil on. Squeeze at least 1/2 lemon over. Finish seasoning with salt and pepper. Correct seasoning in whatever direction your tastebuds tell you—more mayo? more lemon? more salt? (more mustard? if not during Pesach)

It’s hard to give quantities because it depends on how much you’re trying to make. But, it’s also hard to do it “wrong.” Just go with your instinct.