Russian Salad

Recipe from [Vladimir Ocokoljic](https://cooking.nytimes.com/search?q=Vladimir+Ocokoljic&action=click&module=byline&region=recipe%20page)

Adapted by [Gabrielle Hamilton](https://cooking.nytimes.com/ourcooks/gabrielle-hamilton/my-recipes?action=click&module=byline&region=recipe%20page)

* YIELD6 1/2 cups (about 12 servings)

INGREDIENTS

* Kosher salt and black pepper
* 3 medium yellow potatoes (about 1 pound), washed
* 5 thin carrots (about 1/2 pound), washed
* 10 ounces frozen peas
* 4 large eggs, fridge-cold
* 3 ½ ounces boiled ham
* 1 cup drained cornichons and 1/2 cup plus 2 tablespoons of their brine
* 1 scant cup Hellmann’s mayonnaise

PREPARATION

1. Bring a large pot of water to boil. Season with salt.
2. Add whole potatoes to the boiling water, and cook 15 minutes. Add whole carrots to the cooking potatoes, and cook both another 10 minutes. Remove potatoes and carrots with a spider when easily pierced with a cake tester or a very thin knife blade, and set aside in a bowl.
3. Add frozen peas to boiling water, and using the spider, remove them to a separate bowl as they float, until all peas have floated and been transferred to the bowl.
4. Gently add the eggs, and allow to boil 10 minutes.
5. While the eggs cook, peel the potatoes and carrots under cold running water by rubbing them gently with your fingers. Rinse the peas under cold running water to cool.
6. Once the eggs are cooked, drain them, and peel under cold running water.
7. Neatly dice the potatoes, carrots, ham, eggs and cornichons to the same approximate (and rather small) size as the peas, aiming for uniformity. Gently toss them all together in a large bowl.
8. In a small bowl, whisk together the mayonnaise with the cornichon brine, and pour over the salad. Toss gently with rubber spatula or using your fingers until the salad is well coated. Season with several hearty grinds of black pepper.
9. Refrigerate overnight, and serve cold.