

# Grandma's Potato Salad

by Joseph Heinerich

**Sensory details** are words that describe how things smell, taste, feel, sound, and look.

My grandmother's potato salad is the best I've ever eaten. Making it is easy!

1. First, choose four medium potatoes, such as fingerling potatoes. They look like stubby fingers but are very flavorful. Pick ones that fit tightly in your palm.
2. Next, wash and peel the potatoes. Have an adult help you with the peeler.

**Underline the sensory details that describe the potatoes.**

Explanation



Sensory Details

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**Underline the sensory details that describe the potatoes.**

## Explanation

Sensory details in step one tell how to choose the potatoes.



**Sensory Details**

# Grandma's Potato Salad (continued)

3. Place the potatoes in a saucepan full of water. Have an adult help you bring the water to a full, bubbling boil.
4. Turn down the heat and boil the potatoes gently for about 15 minutes. The potatoes should be soft but not mushy. You can test if they're done by gently piercing one with a fork. The meaty flesh should be tender.

**Underline sensory details that describe the boiling water and the potatoes.**

Explanation



Sensory Details

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Underline sensory details that describe the boiling water and the potatoes.

## Explanation

Sensory details in step three tell when the water is at a full boil. Sensory details in step four tell when the potatoes are cooked.



Sensory Details