



CLASSIC POTATO SALAD

each other
love.

INGREDIENTS

- 3 lbs. potatoes, peeled & cut into 3/4-inch cubes
- 1 to 1 1/4 cups mayonnaise
- 1 tsp. sugar
- 1/2 Tbsp. vinegar
- 1 tsp. yellow mustard
- 1/2 tsp. salt
- 1/4 tsp. ground pepper
- 1/4 cup sweet pickle relish
- 2/3 cup finely chopped onion
- 2 celery ribs, chopped
- 4 hard boiled eggs, chopped
- Paprika, for garnish

PREP TIME

45 minutes

BAKE TIME

none

INSTRUCTIONS

- 1 Place peeled and cubed potatoes in large saucepan, covering with water (add some salt to the water). Bring to a boil. Reduce heat, then simmer and cook until potato cubes are tender, about 10 minutes.
- 2 Drain potatoes and let cool to room temperature.
- 3 In large bowl, mix the mayonnaise, sugar, vinegar, mustard, salt, and pepper, blending well.
- 4 Add the cubed potatoes, pickle relish, onion, and celery; stir and toss gently until all ingredients are coated with the mayonnaise mixture. Gently stir in the chopped eggs.
- 5 Cover and refrigerate until chilled. When ready to serve, garnish the potato salad with a sprinkle of paprika.

Makes 6-8 servings

mary & martha