

Classic Potato Salad

Prep Time: 20mn

Cook Time: 15mn

Total Time: 35mn

INGREDIENTS

- 2 pound potatoes (about 6 medium potatoes), peeled and cut into bite sized chunks
- 1 cup Hellman's mayo
- 1 tablespoon mustard
- 1 tablespoon apple cider vinegar
- 1/2 cup chopped dill pickles
- 1 cup chopped celery
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 3 sliced green onions
- 1 teaspoon sugar
- 2 hard boiled eggs, chopped *optional
- Sprinkle of paprika



DIRECTIONS

1. Cover the potato chunks with water, and bring to a boil over medium-high heat. Reduce heat to medium and simmer until the potatoes are fork-tender, about 10-15 minutes.
2. Drain the potatoes and allow them to cool completely (I put them in the fridge to speed the process along).
3. In a large bowl, combine mayo, mustard, apple cider vinegar, salt, black pepper, garlic powder and sugar. Stir well.
4. Toss the cooled potatoes with chopped dill pickles, celery and green onions.
5. Pour the dressing mixture over the potato mixture and stir to combine. If you wish, top the potato salad with chopped hard boiled eggs. Sprinkle a dash of paprika over the top of the potato salad for garnish.

6. Enjoy!

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