

Potato Salad



Instructions

1. Dice potatoes into 1 inch cubes. Place potatoes into a large stock pot and fill with cold water until the water level is about 1 inch above potatoes.
2. Over medium-high heat, bring water to a boil. Reduce to medium heat and cover. Continue cooking 5 - 10 minutes or until potatoes pierce easily with a fork.
3. Drain potatoes and pour into a large mixing bowl and drizzle evenly with the vinegar and let cool. In a separate bowl, combine mayonnaise, relish, mustard, celery salt, garlic salt and pickle juice.
4. Once the potatoes have cooled, stir in mayo mixture, diced eggs, celery and onion. Gently toss until potatoes are evenly coated. Season to taste with salt

Ingredients

- 3 lbs russet potatoes
- 2 tsp white vinegar
- 1 1/2 cup mayonnaise
- 1/3 cup dill pickle relish
- 1 tsp celery salt
- 1 tsp garlic salt
- 1 1/2 tsp mustard
- 4 hard boiled eggs diced
- 2 celery stalks finely diced
- 1/2 red onion finely diced
- 2 tbsp pickle juice
- Salt & pepper to taste
- Paprika for topping

& pepper. Top salad lightly with paprika.
Refrigerate and serve chilled.

