

Old Country Potato Salad

3 lbs. potatoes, cooked and chopped
(Yukon Gold is good.)

10 hard-boiled eggs, chopped coarsely
 $\frac{1}{2}$ red onion, chopped (about $\frac{3}{4}$ cup)

2 dill pickles, chopped

Dressing: $1\frac{1}{2}$ cup mayonnaise
1-2 Tbl. Dijon mustard
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. paprika
1 tsp. dried dill
lemon juice from one small lemon

Put potatoes, eggs, onion, and pickles
in a bowl. Mix together dressing
ingredients. Pour dressing over potatoes.
Mix.

* Recipe modified from Old Country
Potato Salad recipe seen on
Cook Off America (3/25/00).