

Potato Salad

6 servings

45 minutes (plus 3 hours cooling time)

Ingredients

5 russet potatoes, peeled and cubed

Salt

2 ribs celery, finely chopped

1/2 large onion, chopped

3 hard-boiled eggs, chopped

2 heaping tbl sweet pickle relish, drained

3/4 cup mayonnaise

2 tsp yellow mustard

1 tbl sugar

Paprika (optional), for garnish

Chives (optional) for garnish

Directions

Boil cubed potatoes in salted water until they are tender. Drain and cool. In a large bowl add celery, onion, eggs and pickled relish. Add the mayonnaise, yellow mustard and sugar. Stir well. Sprinkle with paprika, salt and chives. Let the potato salad chill in the refrigerator for 2 1/2 hours or overnight.