

# POTATO SALAD

## INGREDIENTS

2 pounds potatoes, peeled and cut into  $\frac{3}{4}$  -inch cubes

salt

2 tablespoons white vinegar

2-3 ribs celery, minced (optional)

2 tablespoons red onion, minced

3 tablespoons sweet pickle relish

$\frac{1}{2}$  cup mayonnaise

1 teaspoon mustard powder

1 teaspoon celery seed

2 tablespoons parsley or dill, finely chopped

black pepper to taste

3 hard-boiled eggs, peeled and cut into small cubes

## METHOD

Place peeled and cubed potatoes in large saucepan and add water to cover by 1 inch. Bring to boil over medium-high heat; add 1 tablespoon salt, reduce heat to medium, and simmer, stirring once or twice, until potatoes are tender, about 8 minutes.

Drain potatoes and transfer to large bowl. Add vinegar and, using rubber spatula, toss gently to combine. Let stand until potatoes are just warm, about 20 minutes.

In a separate small bowl, mix together celery, onion, pickle relish, mayonnaise, mustard powder, celery seed, herbs, pepper, and  $\frac{1}{2}$  teaspoon salt. Toss this with the potatoes and chopped eggs. Cover and refrigerate until you are ready to serve.