



Potato Salad

Servings: 4 to 6

Ingredients:

- 3 pounds red potatoes, washed and cut into cubes
- 1 Tbsp salt
- 2 Tbsp white vinegar
- ½ cup mayonnaise
- 6 Tbsp watermelon pickles, finely chopped (or sweet dill pickles)
- 1 celery rib, finely chopped
- 2 Tbsp red onion, finely chopped
- 2 Tbsp fresh parsley, finely chopped
- ¾ tsp dry mustard
- ¾ tsp celery seeds
- ¼ tsp pepper
- 3 hard-cooked eggs, peeled and cut into cubes

Directions:

1. In a large saucepan, add potatoes and cover by one inch with water. Bring to a boil; add salt and reduce heat to medium. Simmer, stirring occasionally, until potatoes are tender, about 10 minutes.
2. Drain the potatoes and transfer to a large bowl. Add vinegar and toss gently using a spatula. Let stand about 20 minutes.
3. In a small bowl, combine mayonnaise, pickles, celery, onion, parsley, mustard, celery seeds, and pepper.
4. Carefully combine mayonnaise mixture, potatoes, and eggs. Refrigerate for at least 1 hour before serving.