

Potato Salad

Description

Cool and satisfying potato salad, an all American standard.

Ingredients

- 5 medium to large sized white potatoes
- 3 stalks celery, chopped
- 3 tbsp mayonnaise
- 1 tbsp mustard
- 5 eggs, hard boiled
- 1/4 tsp paprika

Instructions

Wash potatoes thoroughly.

Boil potatoes with the skins on approximately 20 minutes, until potatoes are soft. Drain water and rinse under cold water until potatoes are cold. Peel the skins off.

Cut potatoes into 1/2 inch chunks. Chop and add celery and onion.

Boil eggs for 15 minutes. Drain and rinse until cold. Shell the eggs and cut into small pieces.

Add in eggs, mayonnaise, and mustard. Mix well. Sprinkle paprika and mix until you have the desired amount, to taste.

Cool in refrigerator.

Summary

Yield: 6

Prep Time: 45 minutes

Category: Potatoes

Cuisine: American