

T's Tasty Tater Salad LLC

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Recipe: Potato Salad

Ingredients

5lbs Potatoes (use all purpose or red potatoes)

3 eggs (hard boiled)

¼ cup celery (chopped)

¼ cup onion (chopped)

½ cup sweet relish

1 tbs cane sugar

1 tbs celery seed

Salt & pepper to taste

¾ cup mayonnaise (recommend Hellman's real or heavy mayonnaise)

Instructions

1. Boil potatoes (skin on) for approximately 45 to 60 minutes to achieve a firm density. Test with a fork or knife until it glides in and out with no resistance. The potatoes should be firm and not too soft.
2. Allow potatoes to cool, then peel and dice into cubes. Place in a bowl.
3. Add chopped eggs to bowl with potatoes and mix.
4. Add the celery, onions and celery into the bowl. Mix with together with the potatoes and eggs.
5. Add salt, pepper, celery seed and sugar.
6. Mix in mayonnaise and a little of the relish juice to achieve desired creamy texture.