



Old Fashion Potato Salad

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Start to Finish Time: 1 hour

Preparation Time: 45 minutes

Categories: Salads

Cooking Time: 15 minutes

Servings: 12

Description: Just a good, old fashion potato salad. Great for that next picnic.

Ingredients

5 lg Yukon Gold Potatoes, skin on
2 lg Blue Potatoes, skin on
5 lg Eggs, diced
1 lg stalks Celery, shaved, mandolin cut
1 med Red Onion, shaved, mandolin cut
3/4 c chopped Italian Parsley
1 c sweet Pickle Relish
1/4 T Garlic Salt
1/4 T Celery Salt
2 T prepared Mustard
1/4 c Mayonnaise
Fresh ground Tellicherry
Black pepper to taste

Directions

Bring a large pot of salted water to a boil. Medium dice the potatoes, skin and all, and add them to the boiling water and cook until tender but still firm, about 15 minutes. Drain and cool

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, combine the potatoes, eggs, celery, onion, parsley, relish, garlic salt, celery salt, mustard, pepper and mayonnaise. Mix together well and refrigerate until chilled.