

RECIPE

Best-ever potato salad

Nothing says gatherings like a hearty potato salad, it conjures up memories of long summer nights and backyard parties. This recipe is easy with a few simple ingredients and making it ahead it gives you time to enjoy the get together.



INGREDIENTS

- 5 potatoes
- 3 eggs
- ½ cup diced onion
- 1 cup chopped celery
- ½ cup sweet pickle relish
- ¼ cup mayonnaise
- 1 tablespoon mustard
- ¼ teaspoon garlic salt
- ¼ teaspoon celery salt
- Salt and pepper to taste



PREPARATION

In a large pot of water add salt and bring to a boil. Add potatoes and cook until tender, about 15 minutes.

Drain, cool, peel, and chop potatoes.

Meanwhile, in a saucepan, add enough cold water to cover the eggs. Bring water to a boil and cover, remove from heat, and let eggs stand in hot water for 10 to 12 min.

Remove from hot water, cool, peel, and chop eggs.

Combine the potatoes, eggs, celery, onion, relish, mayonnaise, mustard, garlic salt, celery salt, and pepper in a large bowl. Mix together well and refrigerate for at least 25 min.

